



Easter Champagne Brunch

Sunday, April 1st, 2018 10:00 am - 3:30 pm

Adults \$53.95 Children 6–12 yrs. \$27.95 Children Under 5 yrs. FREE

Complimentary Glass of Champagne or Mimosa

Freshly Squeezed Juice

Seasonal Melon • Orange

Carving Station

Slowly Roasted Prime Rib with Au Jus and Horseradish Cream (GF)

Rosemary Roasted Leg of Lamb (GF)

Mesquite Grilled Salmon with Red Wine Reduction (GF)

House Specialties

BBQ Baby Back Pork Ribs

Mary's Organic BBQ Chicken

Macaroni and Cheese (V)

Grilled Tender Spring Asparagus (GF/V)

Mashed Potatoes (V)

Grilled Mary's Organic Chicken Breast with Fresh Herb Pesto Sauce (GF)

Gluten Free Penne Pasta, Sundried Tomatoes, Artichokes, White Wine, Sautéed Garlic & EVOO (GF/V)

Seafood Station

House Smoked Salmon (GF) • Chilled Gulf Shrimp with Zesty Cocktail Sauce (GF)

Breakfast Specialties

Classic Eggs Benedict with Hollandaise Sauce

Cage Free Scrambled Eggs (GF)

Apple Wood Smoked Crisp Bacon & Savory Sausage (GF)

Country Style Home Fried Potatoes (GF/V) & Sweet Potato Tots (V)

Cinnamon French Toast with Maple Syrup (V)

Fresh Seasonal Fruit (GF/V)

Assorted Bagels with Flavored Cream Cheese & Whipped Butter

Domestic and Imported Cheese Board

Chef's Choice Salad Selection

Classic Caesar with Parmesan Croutons • Tangy Coleslaw (GF/V)

Baby Kale mixed with Organic Greens, Apples, Candied Pecans & Citrus Vinaigrette (GF/V)

Quinoa Salad with Carrots, Watermelon Radishes, Toasted Coconut & Asian Dressing (GF/V)

Decadent Desserts from Faz Bakery

Spring Strawberries with Freshly Whipped Cream • Rich Chocolate Mocha Cake

Meyer Lemon Bars Dusted with Powdered Sugar • Carrot Cake with Cream Cheese Frosting

Italian Style Tiramisu • Assorted Pastries, Mini Cupcakes & Cookies

Many More Additional Dessert Choices & Gluten Free Delicacies

27 University Avenue, Palo Alto 650.321.9990

GF - gluten free V - vegetarian

A 2.5% surcharge will be added to all Guest checks to help cover increasing costs and in support of the recent increases to minimum wage and benefits to our dedicated Team Members.