



BELLINI BRUNCH

SUNDAYS ON THE TERRACE

TO BEGIN THE FEAST

FAMILY-STYLE APPETIZERS | Rock shrimp roll, Dungeness crab Louie, ahi tuna poke are just a few of the selections to be enjoyed

TO CONTINUE THE FEAST (choose one)

- DUNGENESS CRAB CAKE
EGGS BENEDICT** | English muffin, pancetta, miso hollandaise, crispy hash brown, shaved asparagus salad
- PULLED PORK
HUEVOS RANCHEROS** | Corn cake, sunny-side-up egg, Goleta avocado, ranchero queso, roasted tomato salsa
- ORGANIC FRIED CHICKEN
AND WAFFLE** | Applewood bacon, green apple and bourbon raisin slaw
- GRILLED NEW YORK STEAK** | Heirloom carrots, Weiser Family Farms pee wee potatoes, red wine essence
- AUSTRALIAN RACK OF LAMB** | Spiced hummus, pine nut-mint relish, Berbere spices, grilled pita
- SEARED LOCAL SWORDFISH** | Spring onions, spinach, crushed lemon potatoes, remoulade
- GRILLED WHOLE BRANZINO** | Charred broccolini, pecorino potatoes, harissa sauce
- COLUMBIA RIVER WILD SALMON** | Heirloom beets, orange segments, citrus dressing
- ARTISAN GARGANELLI PASTA** | Castroville artichokes, Bloomsdale spinach, lemon zest, ricotta salata
- BLACK QUINOA RISOTTO** | Grilled market vegetables, puffed rice, asparagus pesto, shaved heirloom carrots

TO END THE FEAST

PLEASE INDULGE IN OUR SELECTION OF DESSERTS
IN THE WINE ROOM

ENJOY BOTTOMLESS
LOUIS POMMERY CUVÉE "CALIFORNIA"

\$95 per person. \$45 per child 12 and younger.

EXECUTIVE CHEF
JOHAN DENIZOT

