

Sonoma Farm Brunch

BRUNCH BUFFET

Crab and Artichoke Strata

A baked blend of cheeses, crab, artichoke, and garlic toasted french bread in a rich egg custard

Mushroom & Asparagus Frittata

California Farm Salad

Organic baby field greens, with baby artichokes, avocado, mandarin oranges and asparagus. Topped with toasted pine nuts. Dressed with house made green goddess or Meyer lemon thyme vinaigrette.

Gravlox Salmon Filet

Whole filet of sliced, cured salmon

Assorted Bagels

Served with whipped cream cheese, sliced tomatoes, red onion, capers

Seasonal Fruit Platter

A variety of seasonal fruits

BEVERAGES

Coffee & Tea

Assorted teas and local boutique roasted coffee with sweeteners and creamers

Juice

Ice cold orange and cranberry juice

Bottled Water