



Brunch Menu

Locally Grown Ranch Eggs baked in Prosciutto di Parma Cups
Red Chili Hollandaise

Yukon Gold-Sweet Onion and House Made Pastrami Hash

Smoked Salmon Gougeres with Crème Fraiche-Red Onion and Caper
Tapenade

Shrimp Ceviche Tostada with Avocado Cream and Queso Fresco

Santa Maria Strawberry-Golden Pineapple-Mint Tequila Salad

Grilled Wild Boar Sausage-Caramelized Sweet Onion Marmalade on
House Made Buttermilk Biscuits

Red Chile Basted Eggs with Ranchero and Cotija Cheeses

Duck Confit French Toast with Sweet Butter and Syrah Syrup

\$55 per person plus tax