

SUNDAY, MAY 12TH, 2024 AVAILABLE 10 AM - 4:00 PM

ADULTS \$75 | CHILDREN AGE 6-12 \$40

CHILDREN 5 & UNDER FREE

CARVING STATION

Slowly Roasted Prime Rib with Au Jus & Horseradish Cream (GF)
Roasted Prime Honey GlazedPork Loin with Grainy Mustard (GF)
Mesquite Grilled Salmon with Herb Olive Oil (GF)
Sourdough Bread With Butter

HOUSE SPECIALTIES

BBQ Baby Back Pork Ribs • Mary's Organic BBQ Chicken
BBQ Sausage – (Dinner Only)

Macaroni & Cheese (V) • Tender Spring Asparagus (GF / V)

Buttermilk Mashed Potatoes (GF / V)
Sweet Potato Tots (GF / V)

Mesquite Grilled Chicken with Creamy Caper Sauce (GF) – (Dinner Only) Lentil Penne Pasta with Basil Pesto & Roasted Vegetables (GF/Vegan)

SEAFOOD STATION

House Smoked Salmon (GF) with Bagels and Cream Cheese **Chilled Shrimp** with Zesty Cocktail Sauce (GF)

BREAKFAST SPECIALTIES

SERVED UNTIL 3PM

Classic Eggs Benedict with Cayenne Hollandaise Sauce
Cage Free Scrambled Eggs (GF)

Applewood Smoked Crisp Bacon & Savory Sausage (GF)
Country Style Home Fried Potatoes (GF / V)
Blueberry Pancakes with Warm Maple Syrup (V)

DOMESTIC & IMPORTED CHEESE

Served with Grapes, Berries and Bread

CHEF'S CHOICE OF SALAD

Classic Caesar with Parmesan Croutons

Baby Kale Salad with Dried Cranberries, Golden Raisins, Pickled Onions, Walnuts

& Goat Cheese with Balsamic Vinaigrette

Farro Salad with Roasted Beets, Pickled Onions, Arugula, Sherry Vinaigrette (GF / V)

DESSERTS PREPARED BY OUR OWN FAZ BAKERY

Gluten Free Desserts Available ● Spring Strawberries with Freshly Whipped Cream
Rich Chocolate Ganache Cake ● Tiramisu ● Cheesecake ● Macarons
Lemon Cake ● Assorted Pastries ● Cookies & more

ASK ABOUT OUR SPECIAL EVENT PLANNING, CATERING SERVICES, WEDDING PACKAGES CALL: 650-321-9990

3 % 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.