

# Father's Day

Sunday, June 15, 2025

\$85 per person ~ \$35 per child 5 to 12 years old

For the Family ~ Brunch Buffet Menu

## Fruits & Yogurt

assorted infused greek yogurt, market wild berries, fruits, lemon barn honey, eucalyptus honey, house lavender granola

## Seafood Salad

market seafood, catch of the day, bermuda onions, peppers, cilantro

## International-Local Cheese and Cured & Smoked Fish

toast points, rustic breads, mixed olives antipasto, peppers antipasto, onion marmalade, cornichons, nuts

## Build Your Own Salad

watercress, arugula, romaine, sliced onions, toasted pancetta, smoked gouda, feta, fresh avocado, red radish, market tomatoes, pecans, persian cucumbers, crispy chick peas, gorgonzola dressing, charred onion vinaigrette

## Brussel Sprout Salad

truffle & cheese, marcona almonds, dry mango, buttermilk dressing

## HOT STATION

### Traditional Caldo Gallego

white beans, uncured spanish chorizo, pork, acelga

### Maine Lobster Mac and Cheese

cavatappi, pancetta, basil, white cheddar, pecorino

### Veal Marsala

scaloppini, baby bella mushrooms, fine herbs

### Pan Seared Atlantic Salmon

capers & tomato salsa, parsley, fresh lemon

### Sautéed Mixed Potatoes

brown butter, black olives, onions, estragon

### Butter Seared Cornbread

mint & curry macerated berries

## LIVE STEAK & EGG STATION

### Grilled Flat Iron Steak, Poach or Fried Eggs

sauses: classic hollandaise, béarnaise, pique criollo, hollandaise  
vegetarian option available: grilled overnight marinated portobello mushrooms

## DESSERTS

SELECTION OF SWEET BITES BY PASTRY CHEF JANERIC BAYALA

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Locally sourced products.*

*All of our wild and farmed fish are sourced from sustainable fisheries (MSC or ASC certified).*

# CAÑA