

Father's Day Brunch Buffet

Sunday, June 21, 2026 ~ 12:00pm to 3:30pm

\$75 per person | \$45 per child under 12 years

Garden Selections

Broccoli-Brussels Sprout Slaw

golden raisins | Red Onions | Peanuts

Cobb Salad

hard boiled eggs | bacon | tomato, cucumber |

local cheese | avocado |

house-made buttermilk ranch | blue cheese dressing

Seasonal Fruits

Bakery

Mini Mallorca

butter | cream cheese | tomato jam

Banana & Chocolate Marble Loaf

Blueberry Muffin

Croissant

Chocolate Croissant

Quesitos

Bacon Quesitos

Live Station

Made-to-Order Eggs

cage free eggs | egg whites

applewood smoked bacon | Artisan Chicken Sausage

Mains

Caldo Gallego

Arroz del Campo

smoked pork | avocado escabeche

Twiced Baked Potato Casserole

Gruyère | herbs

Grilled Churrasco

traditional chimichurri

Oven Roasted Heirloom Tomatoes Quiche

caramelized onions

Banana Bread French Toast Casserole

traditional cream cheese icing

Desserts

Bourbon Pecan Macarons

Chocolate Crèmeux

salty whip ganache | caramel popcorn

Coconut Rum Cake

vanilla bean pineapple

Goat Cheesecake

honey mascarpone | blueberries

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