

# VALENTINE'S DAY

• BRUNCH •

FEBRUARY 10, 2024



## WELCOME TREATS

Smoked Salmon Mousse Mini Cones  
Savory Goat Cheese Tart with American Caviar  
Strawberry & Brie Toast with Aged Balsamic Pearls

## BRUNCH ENTRÉE CHOICES\*

### **Sonoma Duck Confit Hash (GF)**

Poached eggs topped with creamy avocado-tomatillo salsa

### **Traditional Monte Cristo Sandwich**

Loaded tater tots with bacon, scallions, ranch dressing & cheddar

### **Vegetarian Quiche (VEG)**

Spinach, wild mushrooms, roasted butternut squash & Napa Valley goat cheese with organic greens, citrus & shaved asparagus salad

## DESSERT TREATS

PEJU Pomegranate Mini Macaroons  
Dark Chocolate Mini Towers with Cherry Jam



\*Guests will be able to select entrée after booking.  
A link will be emailed to you in the confirmation email.