

Prix Fixe Brunch 27

Served Saturday & Sunday, 11 am - 3:30 pm

Appetizer

Organic Greens

*Goat Cheese,
Honey, Pinenuts*

Maple Oats

Fresh Berries

House Granola Parfait

*Organic Yogurt,
Fresh Berries*

Today's Soup

Entrée

Fresh Atlantic Salmon Filet

*Roast Corn & Cous Cous "Risotto", Citrus, Chiles,
Blood Orange Vinaigrette*

Glass House Frittata

Spinach, Mushroom & Feta

Avocado Toast

Smoked Salmon, Multigrain, Dill Cream

Quiche

Chef's Quiche of the Day

Dessert

Yogurt

Panna Cotta

Spiced Walnuts & Honey

Warm Chocolate Cake

Mixed Berries,

Vanilla Gelato

White Chocolate Bread Pudding

Vanilla-Bourbon Sauce