

Restaurant Week Brunch 29

Served Saturday & Sunday, 11 am - 3:30 pm
(January 22nd - February 9th)

Appetizer

Organic Greens

*Goat Cheese,
Honey, Pinenuts*

Maple Oats

Fresh Berries

Today's Soup

House Granola Parfait

*Organic Yogurt,
Fresh Berries*

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