

Mother's Day Brunch Buffet

Sunday, May 9th, 2010

Roast Beef au Jus

Wild Poached Coho Salmon *with Champagne Sauce*

Chicken Marsala ~ Eggplant Parmesan

Baked Petaluma Ham ~ Seven Cheese Tortellini

Hickory Smoked Bacon & Applewood Sausage

Potato Latkes *with sour cream & homemade applesauce*

Smoked Sockeye Salmon *with bagels and cream cheese*

Local Spring Vegetables *grilled and roasted*

Vegetable Tart ~ Herb Roasted Fingerling Potatoes

Nicasio's Cow Track Ranch Red Merlot Lettuce Salad

Farm Fresh Scrambled Eggs ~ Buttermilk Pancakes

Fresh Fruits and Strawberries *with crème fraiche*

Homemade Muffins, Scones, Croissants & Breads

Chocolate Decadence, Cheesecake, Brownies & Lemon Bars

Coffee, Tea and Hot Chocolate

\$26.95 ADULTS / \$22.95 SENIORS (65+) / \$14.95 CHILDREN under 10

Also Serving Mother's Day Dinner 5:00 pm-8:00 pm

For Reservations Telephone: (415) 662-2219