

BRUNCH ON  
**THE Blvd**

**THE Prix Fixe**

\$55 PER PERSON

PERRIER-JOUËT  
CHAMPAGNE BAR  
limited to two & a half hours  
-55 per person-



**THE Drinks**

BLOODY MARY  
house-made tomato mix, vodka  
-21-





GREEN GODDESS  
spinach, kale, granny smith apples  
-12-

DETOX  
red beets, ginger, apples  
-12-

**THE First**

CHOICE OF:

SHEEP'S RICOTTA  
grilled sourdough, charred heirloom tomatoes, torn basil balsamic  
reduction

SQUASH    
sage pesto, mint, chashew cheese

MIXED GREEN    
carrots, fennel, tomatoes, cucumber, balsamic dressing

**THE Second**

CHOICE OF:

CALIFORNIA OMELET  
avocado, goat cheese, fine herbs

FARMERS MARKET\*   
egg white scramble, pepper coulis, arugula, mushrooms

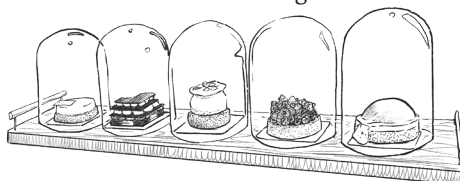
MAPLE SALMON\*   
kale, carrots, parsnip seeds, dried fruit

AMERICAN\*   
two eggs cooked any style, choice of meat, breakfast potatoes, choice of toast

MARGHERITA FLATBREAD  
heirloom tomatoes, mozzarella, torn basil

**THE Desserts**

seasonal offerings



*Cory Burgan*

Chef de Cuisine



= vegan



= gluten-free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
For parties of 6 or more 20% is added automatically.