



SUNDAY BRUNCH

SERVED SUNDAYS 11:00 A.M. TO 3:00 P.M.

PREPARED BY EXECUTIVE CHEF RANDAL TORRES & SOUS CHEF ISAAC BROMBY
SIGNATURE CLUB MEMBER DISCOUNT: \$2 OFF EVERY ITEM

FAVORITES

Estate Granola with Greek Yogurt
Fresh roasted pecans, pepitas, oats, coconut oil, cinnamon, maple syrup, dried cherries
ADD FRESH BERRIES

\$7
\$7

CHEF SPECIALTIES

Biscuits & Swiss Gravy \$10
Fresh baked butter biscuits with Swiss sausage gravy
Banana Nut Bread French Toast \$12
Vanilla mascarpone, almond brittle, maple syrup

Bagel & Estate Cured Lox Plate \$14
Estate cured Scottish Salmon, herbed mascarpone, red onion, heirloom tomato, capers, toasted bagel

Vegetable Frittata \$12
Broccoli, red bell pepper, Swiss cheese, spinach, onion, hollandaise

American in Zurich \$20
New York steak, eggs, potatoes, toast

SALADS

Frisee, Bacon & Egg \$12
Curly endive, Applewood smoked bacon, soft poached egg, herbed croutons, sherry vinaigrette

Grilled Shrimp \$17
Wild Caught Mexican white shrimp, garlic, herbs, white wine, mixed greens

SANDWICHES

Paso Tri-Tip \$16
Red Oak smoked tri-tip, housemade salsa, grilled ciabatta roll

Grilled Rocky Chicken Panini \$14
Organic Rocky chicken breast, fontina cheese, sundried tomato, basil, aioli, grilled ciabatta roll

Grilled Mushroom & Cheese \$12
Selection of mushrooms, Gruyère, smoked Mozzarella, grilled sourdough

BENEDICTS

California Benedict \$16
Corn tortilla shell, black beans, poached egg, ranchero sauce, cheese, sour cream

Vina Robles Bacon Benedict \$16
Grilled baguette, Applewood smoked bacon, heirloom tomato, avocado, poached egg, hollandaise

Lox Benedict \$16
Toasted bagel, estate cured Scottish Salmon, poached egg, sautéed onion, capers, hollandaise

Half Order of any Benedict \$10

SWISS SPECIALTIES

Älplermagronen Swiss Mac & Cheese \$15
Penne pasta, sliced potatoes, Gruyère, Raclette, caramelized onions, bacon, See Canyon apple sauce

SIDES

Bagel, Potatoes, Fresh Fruit, Avocado, Bacon, Swiss Sausage \$5 each

DESSERTS

Cantaloupe WHITE4 Sorbet \$6
Fresh cantaloupe, frozen Vina Robles WHITE4 blend

Raspberry RED4 Sorbet \$6
Fresh raspberries, frozen Vina Robles RED4 blend

Flourless Chocolate Cake \$8
Organic dark chocolate, espresso powder, whipped cream

BEVERAGES

Vina Robles NV Brut, glass \$10

Vina Robles NV Brut, bottle \$23

Mimosa \$10

Orange Juice, fresh squeezed \$6

Coffee or Tea \$2

Espresso \$4

18% gratuity added for groups of 10 or more. Maximum of three credit cards for split checks.
PLEASE LET YOUR SERVER KNOW OF ANY DIETARY RESTRICTIONS. Menu subject to change.