



## **Valentine's Day Celebration Brunch**

### **\$40 Prix Fixe Brunch Menu**

**Includes A Glass of Sparkling Rose Wine, Soup or Salad du Jour and Dessert**

*Our free range brown eggs are sourced from Dark Hollow Hens Farm.*

*All entrees are served with rosemary roasted potatoes and fresh fruit.*

#### **Traditional Eggs Benedict**

*Toasted English muffin, grilled Canadian bacon, poached egg, Hollandaise sauce*

#### **Eggs Florentine**

*Toasted English muffin, creamed spinach, poached egg, Hollandaise sauce*

#### **Smoked Salmon Benedict**

*Toasted English muffin, Scottish smoked salmon, poached egg, Hollandaise sauce*

#### **Golden Pheasant Sweetheart Omelet**

*Fresh sautéed tomatoes, goat cheese and fresh herbs*

#### **Greek Omelet**

*Sautéed spinach, kalamata olives, feta cheese*

#### **Mushroom and Cheese Omelet**

*Wild mushroom and Swiss cheese omelet*

#### **Grand Marnier Kiss French Toast**

*Challah bread infused with Grand Marnier batter, topped with berries and maple syrup*

#### **Poached Scottish Salmon**

*Scottish salmon with an Herbes de Provence infused tomato sauce*

#### **Dungeness Crabcake**

*Dungeness lump crabcake with a Hollandaise sauce*

#### **Grilled Petite Grass Fed Sirloin with Sunny Side Up Egg**

*Petite sirloin topped with one sunny side up egg and a Béarnaise sauce*

#### **Fishermans Daughter Crepes**

*Shrimp crepes, Herbs de Provence infused tomato sauce, French goat cheese*

*We proudly support organic farming, responsible animal husbandry and sustainable fishing and farming practices.*

*A 20% gratuity will be added for parties of six or more.*

*Consuming raw or undercooked meats, poultry, fish or eggs may increase your risk of food borne illness.*