

Fathers Day

BRUNCH AT THE INN

BAGEL BAR

Assorted Bagels • Cream Cheese • **Gravlox** • Red Onion and Capers • Tofu Cream Cheese Available

SALADS & SOUP

Endive, Feta Cheese & Roasted Walnuts • Arugula Salad w/Blue Cheese • Chicken Cranberry Salad • Raw Cucumber & Avocado Soup • Potato Salad with Dill

RAW SALAD BAR

Kale, Radicchio, Pumpkin Seed • Watercress Daikon • Papaya Salad

GF & VEGAN SALAD BAR

Marinated Beet • Broccoli Salad • Quinoa w/ Dried Fruit & Soft Herbs

FRUIT BAR

Seasonal Fruits With Yogurt Berry Sauce & Crème Fraiche

SEAFOOD BAR

Poached Salmon w/ Dill Sauce • Shrimp w/ Cocktail Sauce • Olive Oil Poached Calamari Salad, Basil, Olives Piquillo Peppers

WAFFLE BAR

Organic Seasonal Berries • Whipped Cream • Crème Fraiche • Pure Vermont Maple Syrup • Gluten-Free Waffles too w/coconut whipped cream!

PASTRY BAR

Scones w/ Whipped Cream & Strawberry Jam • Danish Rings • Whole Wheat Croissants • Whole Wheat Cinnamon Rolls • GF Cinnamon Rolls

DESSERT BAR

Fresh Fruit Marzipan Squares • Maple Sugar Pecan Cherry Squares • Hazelnut Torte • Banana Bread • Pecan Cherry Squares • Raspberry Crisp • Lemon Squares • Strawberry Pound Cake • Chocolate Wheat-free Brownies • Brioche Fruit Pastries • Strawberry Cheesecake

VEGAN DESSERT BAR

Tofu Cheesecake w/ Blueberry • Carob Brownies • Apple Persimmon Cake • Apple Mango Crisp • Polenta Cake w/ Pineapple Topping • Date Squares • Blueberry Scones • Banana Bread • Blueberry Cobbler • Lemon Tart w/ Tofu Frosting • Coconut Panna Cotta • GF Espresso Cake

all gluten-free!!

VEGETARIAN MAIN COURSES

- Brown Rice, Avocado, Dried Sea Vegetables, Garlic
- Miso Roasted Eggplant • Pasta Puttanesca
- Olive Oil Roasted Red & Purple Herb Potatoes
- Vegan Faux Duck Stir Fry
- Zucchini, Broccoli & Bell Pepper Vegetarian Quiche
- Scrambled Eggs w/ Coconut Oil
- Eggs Benedict w/ Creamy Spinach & Artichoke

TRADITIONAL MAIN COURSES

- Eggs Benedict w/ Creamy Spinach & Artichoke
- Grilled Green Apple Chicken Sausage w/ Fennel, Apple & Caramelized Onions
- Chipotle Barbeque Free Range Chicken
- Roasted Wild Pacific Yellowtail w/ Preserved Lemon & Taragon Buerre Blanc
- Boneless Roasted Leg of Lamb, Rosemary Lamb Jus
- * Plus all Items from the Vegetarian Menu

TRADITIONAL MENU	79
VEGETARIAN MENU	74

*Includes 1 glass of Champagne, Sparkling Cider, or Lemonade
Children aged 4-12 pay \$4.75 per years old*

