



Prix Fixe Champagne Brunch

1ST GLASS OF HOUSE CHAMPAGNE

FIRST COURSE (CHOICE OF)

SHRIMP COCKTAIL HORSERADISH SAUCE, LEMON, MICRO GREENS

DEVILED EGGS MUSTARD, PAPRIKA, BACON BITS, MICRO HERBS

DUNGENESS CRAB CAKE SPICY AIOLI SAUCE, AVOCADO, WATERCRESS

AVOCADO AND SMOKED SALMON TOAST DILL CREAM CHEESE, ALFAFA SPROUTS, RADISH, PICKLED ONIONS, OLIVE OIL

WILD ARUGULA & HERB GOAT CHEESE SALAD BOILED EGGS, CANDIED WALNUTS, CUCUMBER, TOMATOES, RASPBERRY VINAIGRETTE

2ND GLASS OF HOUSE CHAMPAGNE

MAIN COURSE (CHOICE OF)

FILET MIGNON FAJITAS WITH HUEVOS RANCHEROS SERVED WITH AVOCADO, RANCHERO SALSA, RICE AND BEANS

STEAK AND EGGS 7 OZ USDA CHOICE NEW YORK STEAK, TWO FRIED EGGS, MISSION INN POTATOES, HOLLANDAISE SAUCE

TERIYAKI ATLANTIC SALMON JASMINE RICE, STIR FRY BOK CHOY AND SHIITAKE MUSHROOMS, EEL SAUCE

EGGS BENEDICT ENGLISH MUFFIN, POACHED EGGS, HOLLANDAISE, MISSION INN POTATOES
CHOICE OF CANADIAN BACON OR SMOKED SALMON

BELGIAN WAFFLE & FRIED CHICKEN STRAWBERRY COMPOTE, MAPLE SYRUP

LAVAZZA COFFEE OR TEA

DESSERT (CHOICE OF)

GRANOLA CRUSTED FRENCH TOAST

TIRAMISU

VANILLA ICE CREAM AND BERRIES

\$59 PER PERSON, TAX AND GRATUITY ARE NOT INCLUDED
TWO GLASSES OF HOUSE CHAMPAGNE INCLUDED

PRESIDENTIAL LOUNGE SPICY BLOODY MARY	\$12
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Duane and Kelly Roberts, "Keepers of the Inn"

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness,
Especially if you have certain medical conditions. Please inform your server, if you have any food allergies.