

Bountiful Easter Brunch

Sunday, April 1, 2018 | 10:00 am – 2:00 pm

TO BEGIN

Coffee Cake, Croissants, and assorted breakfast pastries served with Marscapone and Preserves
Fresh Fruit and Berries, Pearl Cous Cous Caprese Salad
Baby Arugula, White Peaches and Candied-Walnuts Salad, and Yogurt Parfait

CARVING STATION

Smoked Honey Glazed Ham, Dijon Glaze, Mango Chutney
Roasted Prime Rib with Horseradish Cream Fraiche
White Balsamic Glazed Fingerling Potatoes and Thyme Butter-Basted Baby Carrots and Spring Peas

HOT ENTRÉES

Classic Eggs Benedict, Limoncello Hollandaise
Buttermilk Biscuits with Sage Sausage Gravy
Monte Cristo with Blackberry-Maple Syrup

CARVED, ENTREES AND SEAFOOD SELECTION

Gulf Prawn Cocktail, Morro Bay Oysters, Avion Reposado Tequila Cocktail Sauce
Santa Barbara Smoked Salmon with Traditional Accoutrements, Burratta, Tomato Bruschetta

AND TO END, SOMETHING SWEET

Bananas Foster Flambé, Dolce de Leche, Crepes and Vanilla Gelato
Apple Pie Bread Pudding, Warm Chocolate Soufflé Cake with Vanilla Bean Crème Anglaise
Lemon-Thyme Tartelettes, Chocolate-Dipped Santa Maria Strawberries

\$52⁺⁺ per person | Children 12 years and under \$26

Drinks, Taxes and Gratuity not included. Vegan and Gluten-free available upon request.

Reserve Today: 805-369-2500 or See the Concierge


Allegretto
VINEYARD RESORT BY AYRES

Cello
RISTORANTE & BAR