

Celebrate Mom!

WITH AN UNFORGETTABLE BRUNCH AT ALLEGRETTO

SALADS

Waldorf salad, apples, candied walnuts, hydroponic bibb lettuce

Quinoa & kale salad, stone fruit, citrus vinaigrette.

Baby greens “cobb”, blue cheese, bacon, tomato, smoked turkey, avocado-chardonnay ranch

CREPES ~ SAVORY AND SWEET ~ MADE TO ORDER

Mix-and-match fillings to create your own perfect crepe

EGGS & SUCH

Florentine eggs benedict

Brown sugar bacon & chicken apple sausage

Almond rocca french toast cubes

CHEF CARVED

Fennel-poached pacific salmon

Herb-crusted N.Y. Sirloin

Sage & citrus-brined pork loin

Sauces: avocado chimichurri, peach chutney, arugula pistachio pesto

Candied ginger & lemon scented basmati rice pilaf

Ratatouille vegetables, cherry tomatoes, local basil, patty pan squash

DI MARE

Cracked king crab legs

Beer-poached popcorn shrimp cocktail

Sauces ~ brown butter & lemon aioli, patron reposado cocktail sauce

Seared sashimi tataki tuna, seaweed salad, wasabi, tamari, sesame-ginger vinaigrette

KIDS TABLE

Chicken tenders ~ mac and cheese ~ sliced fresh fruit ~ cupcakes

SWEETS

Angel food cake, Santa Maria strawberries, whipped mascarpone ~ Tropical fruit salad, garden mint, flambéed spiced rum

Miniature tartlets ~ Macaroon cookies

\$62 per adult

\$24 children ages 6-14

Children under 6 free

Taxes and Gratuity not included.

**Call 805-369-2500
or See the Concierge**