

BREAKFAST PAIRINGS

MAY CHOOSE ONLY ONE OPTION PER COURSE FOR ALL PARTIES
48 HOUR NOTIFICATION REQUIRED IF ORDERING FROM THIS MENU

Pairings

~ \$ 20 PER PERSON ~

EVERYTHING BAGELS WITH GARDEN CREAM CHEESE
SLICED HEIRLOOM TOMATOES, RED ONIONS AND CAPERS

COUNTRY FRENCH OMELETTE
(WITH A NOD TO CAFÉ VARENNE, PARIS)
ACCOMPANIED BY ASSORTED BABY GREENS TOSSED IN AN AVOCADO VINAIGRETTE

~ \$ 25 PER PERSON ~

SEASONAL FRUIT PLATE
WITH GREEK HONEY YOGHURT DRESSING

CROQUE-MONSIEUR
(FRENCH STYLE HAM WITH GRUYERE CHEESE ON ARTISAN BREAD)
TOPPED WITH A BÉCHAMEL SAUCE THEN SLOW ROASTED

ACCOMPANIED BY A BABY SPINACH SALAD
TOPPED WITH HARD BOILED EGG AND A FRENCH VINAIGRETTE

~ \$ 30 PER PERSON ~

ASSORTED INTERNATIONAL CHEESES AND CHARCUTERIE
A SELECTION OF ARTISAN BREADS

SMOKED MONTEREY SALMON FRITTATA
ACCOMPANIED BY AN HEIRLOOM TOMATO SALAD IN A CHAMPAGNE VINAIGRETTE

ALL OPTIONS

SERVED WITH STARBUCKS COFFEE AND FRESH ORANGE JUICE

VEGETARIAN MENU AND OTHER DIETARY RESTRICTED MENUS AVAILABLE UPON REQUEST