

# Bellini Brunch

## SUNDAYS ON THE TERRACE

### Freshly Pressed Juice

*ABC - apple, beet, carrot*

*CGT- carrot, ginger, turmeric*

*KAC- kale, green apple, cucumber, celery, spinach*

### Sunrise Bakery Basket

*Mini croissant, brioche, baguetini, cheese sticks, olive rolls*

### Shared

*An assortment of starters.*

*Deviled eggs on frisée, smoked salmon, endive leaves, baby bagel and cream cheese, beet napoleon, cream of avocado, goat cheese, bay scallops, ceviche in radicchio, ahi tuna poke, grilled vegetable and quinoa salad with herb aioli*

## PLATES

*(choice of one)*

### Crab Cake Benedict

*Pancetta, lemon hollandaise, crispy hash browns, shaved fennel salad*

### Santa Barbara Poached

*Avocado, tomato, poached egg, yogurt/paprika sauce*

### Huevos Rancheros

*Pulled pork, organic sunny side egg, Carpinteria avocado, queso, tomato salsa*

### Butternut Squash Pancake

*Seasonal berry compote, house-made granola, maple syrup*

### Crème Brûlée French Toast

*Brioche with varied currant marmalades*

### Mary's Free-Range Chicken

*Braised romanesco broccoli, confit lemon slices*

### Steak Frites

*Black peppercorn bordelaise sauce, garlic herb fries*

### Pacific Striped Bass

*Parsnip puree, root vegetables, choice of horseradish or tzatziki sauce*

### Glass Noodles

*Jicama, carrots, scallions, cucumber, bean sprouts, sesame seeds, peanut/soy sauce*

### Sweet Treats

*Pastry Chef's selection of delectable treats*

BOTTOMLESS BELLINIS OR MIMOSAS WITH DOMAINE CHANDON BRUT NV  
\$95 per person. \$45 per child 12 and younger.

Executive Chef **Bruno Lopez**