

DAY ONE BREAKFAST

V = VEGETARIAN

VEG = VEGAN

DF = DAIRY FREE

GF = GLUTEN FREE

Hearty Offerings...

Crème Brulee Baked French Toast

citrus-vanilla custard, cinnamon, brown sugar
served with house-made fruit compote & maple syrup
(V)

House-Made Seasonal Frittatas

chorizo & avocado frittata with seasonal vegetables & spicy romesco

vegetarian seasonal vegetables frittata with herb pesto
(V, GF)

On the sweeter side...

Kouign Amann

flakey, caramelized breton butter cakes
assorted fillings that may include hazelnut praline, chocolate and cherry-pistachio
(V)

Mini Artisanal Pastries

assorted artisanal pastries from local bakeries
(V)

Lighter Options...

Whole Seasonal Fruits

local, organic whole fruits in season
(VEG, GF)

Overnight Oats Jars

greek yogurt-soaked overnight oats in mason jars
with meyer lemon jam & macerated summer berries

DAY ONE LUNCH

Cider-Brined Turkey Breast

With sweet potato and chicken-apple sausage hash, and endives dressed with cider vinaigrette
(DF, GF)

Porcini-Braised Pork Shoulder

With crispy leeks, herb pistou
(DF, GF)

Warm Brown Rice & Lentil Cakes

With kale, leeks, mirepoix & Reggiano
(GF, VEG if cheese on the side)

Roasted Potatoes

With fines herbs and garlic confit
(VEG, GF)

Grilled Broccoli Rabe

With preserved lemon & fresno chile
(V, GF)

Baby Lettuces

With fines herbs, green peas, radishes & housemade avocado green goddess dressing
(GF, VEG if dressing on the side)

Fudge Bottom Cheesecake Bars

(V)

DAY ONE PM SNACKS

Savory...

Four Cheese Focaccia

San marzano tomato, local and imported cheeses, basil, olive oil, sea salt (V)

Loaded Potato Focaccia

Yukon gold potato, bacon, red onion, sharp cheddar bechamel, chives

(Gluten free and vegan savory snack options available upon request)

Sweet...

Miniature Hand Pies from Local SF Bakers

Seasonal miniature galettes from mission pie (V)

Two bite pies from Pietisserie

(V)

Mini hand pies from Black Jet Bakery

(V)

(vegan options available upon request)

Healthy...

Whole Seasonal Fruits

Local, organic whole fruits in season

(GF, VEG)

DAY TWO BREAKFAST

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Hearty Offerings...

Chilaquiles

corn tortillas, refried beans, crema, avocado, salsa roja, cilantro, onions
(V, GF)

Potato, Pepper & Sausage Hash

vegetarian option available upon request
with rosemary & fennel sausage
(DF, GF)

On the sweeter side...

Artisanal Pastries

gluten free options available upon request
assorted artisanal pastries from local bakeries including starter bakery
(V)

Lemon Poppy Cake

gluten free options available upon request
classic lemon cake with poppy seeds
(V)

Lighter Options...

Yogurt, Granola and Fresh Fruit Parfaits

seasonal fresh fruit, Strauss organic yogurt, Nana Joe's sunset blend granola
(V, GF)

Whole Seasonal Fruits

local, organic whole fruits in season
(VEG)

DAY TWO LUNCH

Herb-Grilled Chicken Thighs

With lemon, capers, macerated red onion & parsley
(GF, DF)

Chianti-Braised Stracotto di Manzo

Classic Italian pot roast with roasted rainbow carrots, marble potatoes & rutabaga, with green garlic gremolata
(GF, DF)

Chickpea Panisse

With celery, olive & manchego
(GF, VEG without cheese)

Gruyere Bread Pudding

With chard and onions
(V)

Rosemary Roasted Brussels Sprouts and Delicata Squash

With sherry vinegar, dates and pickled currants
(VEG, GF)

Marin Autumn Salad

Mixed chicories with persimmon, pomegranate, hazelnuts, and ricotta salata
(GF, VEG without cheese)

Miniature French Macarons

(V, GF)

DAY TWO PM SNACKS

Savory...

Cotija y Chile Empanada

Roasted squash, cotija, spinach, roasted jalapenos, salsa brava
(V)

Classic Picadillo Empanada

With cumin-scented ground beef, onions, raisins & green olives

(Vegan and gluten free snacks available upon request)

Seasonal Crudite

Locally sourced & seasonal vegetables, served with roasted pepper romesco, herbed
green goddess

(V, VEG without dressings)

Sweet...

Just-Baked Chocolate Chip Cookies and Brownies

Soft chocolate chip cookies & rich, fudgy chocolate brownies
(V)

(Gluten free dessert available upon request)

CLOSING RECEPTION MENU

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Action Stations

Sausages!

artichoke, garlic sausage
house-made "pickles", grain mustard, caramelized onions, toasted torpedo roll

louisiana hot link
coleslaw with remoulade, spicy brown mustard, toasted potato bun

roasted potato salad
shallot, capers, cornichon, parsley, lemon, da vero olive oil

vegan and gluten free options available upon request

Tot-Chos Station!

crispy fried tater tots with creamy sharp cheddar cheese sauce
and a variety of toppings to build you own tot-chos!
(VEG w/o cheese)

including crispy bacon, house pickled jalapenos, chipotle black beans,
sliced olives shaved scallions, pico de gallo, guacamole

Dim Sum Station

Dim Sum: pork and shrimp siu mai (DF) and vegetable dumplings (V) in steamer baskets

Accoutrements: soy sauce, sweet chilli sauce, sambal, spicy mustard

Served with: marinated Asian noodle salad, shiitake, crunchy pickled vegetable, scallions, cilantro,
sesame ginger
(V)

Sweets!

Dessert Jars from Teeny Cake

Salted caramel banana pudding jars
(V)

Chocolate, peanut butter and salted caramel jars
(V)

Vegan dessert options available upon request