



## Bakery

Mini Pancake Station  
cinnamon maple syrup, guava syrup, salted  
caramel, fresh berries, banana compote  
candied pecans, toasted walnuts, shaved  
coconut

Spring Fruit and Berry Ambrosia  
house nut granola, yogurt mint dressing

Assorted muffins, blueberry scones, cherry  
turnovers, raisin cinnamon rolls  
marble pound cake, zesty lemon bread, Artisan Rolls,  
Jackie's Jam, Honey Butter

## Garden

Market Crisped Farro Salad

baby spinach, cucumbers, heirloom tomatoes, preserved lemon,  
almond pesto

BLT Baby Romaine Wedge Salad

hickory smoked bacon, teardrop tomatoes, red onion, blue cheese dressing

Farmer's Market Panzanella Salad

heirloom tomato, Persian cucumber, Bocconcini, basil pistou, brioche crouton

Drake Goat Cheese Spinach Salad

strawberry, pickled onions, almonds, champagne poppy seed dressing

## Pantry

California Cheese Board

Laura Channel Goat, Vella Dry Jack, Point Reyes  
Blue, Humboldt Fog, Bellwether Carmody, Marin  
Brie, Quince paste, black cherry jam,  
honeycomb, lavash and crackers

The Butcher's Block

Port wine duck mousse, Capicola, Prosciutto, Spanish  
Chorizo, Sopressata Salami, cornichon, pickled  
peppers, onion marmalade, Mission Fig mustard

Scottish Highland Cured Smoked Salmon

scallion tomato relish, crisped capers, whipped dill cream cheese, mini bagels

## Land

Garlic Rosemary Crusted Angus Prime Rib  
smoked onions, creamy horseradish,  
peppercorn merlot reduction

Brown Sugar Pineapple Ham

brussels sprouts, peach chutney, chili  
vincotto sauce

Mascarpone Mushroom Bavioli

rainbow chard, basil parmesan gremolata,  
truffle Marsala sauce

Eben-Haezer Egg Ranch Omelet Station

Black Forest ham, Andouille, crabmeat, bay shrimp, red  
peppers, tomatoes, Cremini mushroom, spinach, cheese

## Sea

Almond Fennel Crusted Salmon

Farro, French beans, roasted tomato confit

Herb Seared Local Seabass

creamy risotto, wilted greens, lemon caper sauce

## Sides

Herbed mushroom wild rice, bacon, leeks  
butter roasted spring baby vegetables, lemon thyme

Three cheese au gratin potatoes  
artisan sausage and Applewood bacon

Cheese Blintzes

wild berry compote, cinnamon crème fraiche,  
Nutella syrup

## Young Ladies & Gentlemen

Spaghetti marinara & meatballs, mac and cheese, crispy teriyaki chicken bites, sweet potato tater  
tots, vegetable sticks, fresh strawberries, baked cookies

## Sweets

Butterscotch banana cream pie, Vanilla lemon tartlet, Meyer lemon squares, raspberry petit  
fours, cappuccino tiramisu, peach vanilla bread pudding, New York cheesecake bites  
mini chocolate decadence

\$95 Adults \$35 children 10 & under