



The Marine Room

ELEGANT DINING ON THE SURF

High Tide Breakfast Buffet

\$ 32.00 per person (tax, beverages and gratuity not included)

Saturday, January 30 from 7 to 11 a.m. and Sunday, January 31 from 8 to 11 a.m.

Saturday, February 27 and Sunday, February 28 from 7 to 11 a.m.

Starters

Cornucopia Sweet and Savory Breads

Citron Poppy Seed Muffins, Almond Croissants, Apricot Danish, Pain Chocolat
Cranberry Nut Bread Raisin Cinnamon Roll, Temecula Honey Butter

Ocean's Harvest: Aromatic Scented Shrimp, Stone Crab Claws, Bay Scallops Ceviche
Hendricks's Gin Cocktail Sauce, Organic Lemons, Blue Corn Chips

Tangerine Star Anise Hickory Smoked Pacific Salmon

Lang's Bagel Chips, Green Tomato Relish, Masago Pearls, Vermont Crème Fraîche

Charcuterie: Pistachio Duck Terrine, Pork Rillettes, Prosciutto di Parma, Saussisson Sec
Shaved Fennel Salad, Figs, Tapenade, Crusty Bread

Artisanal American Cheese Board

Mustard Seed Stone Fruit Preserve, Ciabatta Crostini, Maple Walnuts

Agave Pepitas 5-Spice Granola

Harvest Fruit Cocktail, Organic Mediterranean Yogurt, Rosebud Jam

Sage Roasted Jidori Chicken Salad

Fingerlings, Olives, Eggplant, Tomato Confit, Golden Raisins, Aged Ambrosante Sherry

Lemoncello Saffron Tabouleh

Candied Root Vegetables, Feta Cheese, Tarragon Dressing

Entrées

Mandarin Imperial French Toast

Fruit Compote, Bananas, Strawberries, Toasted Pecan, Whipped Cream, Maple Syrup

Julian Apple and Tart Cherry Cheese Blintz

Meyers Rum Sugarcane Sauce

Iowa Apple Smoked Bacon, California Chicken Sausage

Wild Mushroom Frittata

Aged Gruyère, Pancetta, Parsley

Organic Virginia Ham Quiche

Hollander Cheese, Leeks, Carob Vincotto Currant Sauce

Caramelized Red Onion and Yukon Potato Casserole

Sun Dried Plums, Pistachios

Buchmann's Ranch Eggs, Cooked to order with your choice of:

Bay Shrimp, Crab Meat, Black Forest Ham, Linguiça

Mushrooms, Scallions, Bell Peppers, Salsa Fresca, Cheese

Dessert

Marine Room Signature Bread Pudding with Drambuie Crème Anglaise, Blue Sky Ranch
Organic Passion Fruit Tart, Baileys Mocha Sponge Cake, Tahitian Vanilla Cheesecake,
Callebaut Bittersweet Chocolate Fondant, Heritage Cookies

Mighty Leaf Tea, Coffee, Freshly Squeezed Orange Juice