

Seasons Cocktail Brunch

Sunday, May 31st @ noon

\$75 including tax & gratuity

Course One

Mixed Asparagus Salad

figs, beets, goat cheese, almonds, sherry-fig vinaigrette

Course Two

Chorizo Hash

potatoes, peppers, onions, herbs, crème fraiche

Course Three

Chicken Apple Sausage Biscuits

cheddar and green chile-apricot jam

Course Four

Blueberry-Pear Cobbler

vanilla ice cream, triple sec syrup

food by Sous Chef Noah Lopez

drinks by Josh Morey

Chef is happy to accommodate allergies & dietary restrictions with advanced notice.

We are happy to swap out mocktails for those who want to enjoy sans alcohol.

Please let us know of either of the above in your reservation notes.