

# The Ahwahnee Breakfast Buffet

7:00AM to 10:00AM

## Steel Cut Oats (VG, GF)

Brown Sugar, Shaved Coconut, Dried Fruit, Candied Pecans, Honey Roasted Pears, Cinnamon

## Fruit Cups (VG,GF,H)

Melon, Pineapple, Berries, Grapes

## Smoked Salmon Toast (H)

Balmoral Smoked Salmon, Chive Cream Cheese, Cucumber Tomato Relish, Toasted Multigrain Ciabatta

## Yogurt Parfait (H,GF)

Greek Yogurt, House-made Granola, Berries

## Signature Baked Pastries

Freshly Baked Patisserie

## Potato Hash (VG,GF)

Sweet Bell Peppers, Onions

## Scrambled Eggs (GF)

Snipped Chives, Mild Cheddar Cheese

## Sunnyvalley Applewood Smoked Bacon (GF,L)

## Pork Sausage Links (GF)

## Gillum Farms Chicken Breakfast Sausage (L)

Fresh Apples, Toasted Fennel Sausage

## Daily Breakfast Specials

Adults \$32.00 Children \$14.50

CHILDREN 4 AND UNDER EAT FREE

COMPLIMENTARY COFFEE, TEA, JUICE, MILK

## Beverages

Hot Chocolate .....	\$5.25	Café Latte .....	4.75   5.50
Café Mocha .....	5.50   6.75	Cappuccino .....	4.75   5.50

SUSTAINABLE (S) – ORGANIC (O) – LOCAL (L) – VEGETARIAN (V)– HEALTHY (H) –VEGAN (VG) - GLUTEN FREE (GF) \*Items denoted with an asterisk may contain raw or undercooked animal-derived foods. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked (FDA Consumer Advisories 3-603.11).

Additional Nutritional information available upon request.