



# BREAKFAST BUFFET

*7:00AM to 10:00AM*

## **Steel Cut Oats (VG,GF)**

Brown Sugar, Toasted Coconut, Dried Fruit, Roasted Pecans, Cinnamon

## **Seasonal Fruit (VG,GF,H)**

Apples, Pears, Grapes, Strawberries

## **Parfaits (H,GF)**

Greek Yogurt, Berry Compote, House-Made Granola

## **Assortment of Ahwahnee Pastries**

## **Scrambled Eggs (GF)**

Chives, Mild Cheddar Cheese

## **Smoked Salmon (L)**

Bagels, Capers, Whipped Cream Cheese, Chives

## **Breakfast Potatoes (GF)**

Caramelized Onions

## **Vegan Breakfast Hash (VG,GF)**

Seasonal Vegetables, Onions, Bell Peppers, Yams, Black Beans, Jalapeños, Smoked Paprika

## **Sunnyvalley Applewood Smoked Bacon (GF,L)**

## **Gillum Farms Chicken Breakfast Sausage (GF,L)**

## **Pork Sausage Links (GF)**

## *Beverages*

### **Juices**

Orange, Apple, Cranberry

### **Soft Drinks**

Coke, Diet Coke, Sprite

### **Hot Beverages**

Assorted Tea, Coffee



*Adults \$32.00 Children \$17.50*

CHILDREN 4 AND UNDER EAT FREE

18% Gratuity will be added to parties of 6 or more.  
Wine corkage fee of \$26 per bottle.



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.