

*The Chimes of Christmas Pre-Performance*

# BRUNCH MENU

DECEMBER 7, 2019



## FIRST COURSE

**Chef's Breakfast Pastry Tray**

*Chocolate Muffin and Pumpkin Bread.*

**Deviled Eggs**

*Topped with crispy bacon crumbles and chives.*

**Avocado Toast**

*Multi-grain honey bread spread with a cilantro crema sauce, topped with avocado, eggs, mushrooms, charred corn, and a variety of seasonings. \**

## SECOND COURSE

**Classic Breakfast**

*Two organic eggs, the choice of local bacon or sausage, hash browns, and your choice of a bagel, biscuit, or toast\**

**Lemon Ricotta Pancakes**

*Topped with warm blueberries and maple syrup, and a side of bacon*

**Breakfast Tacos**

*Carnitas, cojita cheese, farm eggs, elote potatoes, and homemade hot sauce*

## FINAL COURSE

**Mocha Trifle**

*A white chocolate, coffee mousse topped with chocolate cake crumbles*

**Apple Frangipane Tart**

*served with a side of ice cream*

*\*Gluten-free bread is available upon request*

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# DRINK PAIRINGS

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## FIRST COURSE

Pairing with Chef's Breakfast Pastry Tray  
*Cielo Prosecco NV: A crisp, light bodied prosecco that is dry yet fruity.*

Pairing with Deviled Eggs  
*Ant Moore Estate Sauvignon Blanc: a rich, dry Sauvignon Blanc.*

Pairing with Avocado Toast  
*Mimosa: Cielo Prosecco NV and orange juice.*

## SECOND COURSE

Pairing With Classic Breakfast  
*Bloody Mary: Deep Eddy vodka, tomato juice, and other flavorings.*

Pairing with Lemon Ricotta Pancakes  
*Le Grand Cortage: a balance of dryness and acidity lingers.*

Pairing with Breakfast Tacos  
*Emmolo Sauvignon Blanc: crisp and cleanses the palate.*

## FINAL COURSE

Pairing with Mocha Trifle  
*Owen Roe Sharecropper: a Cabernet Sauvignon that is bold and structured.*

Pairing with Apple Frangipane Tart  
*Owen Roe Riesling: A tropical Riesling that finishes rich and expansive.*