

Mother's Day Brunch Buffet

Welcome to John Ash & Co. We are glad you are able to join us here in the vineyard for our Mother's Day Sunday Brunch.

Tom Schmidt
Executive Chef

Assorted Muffins, Croissants, Pastries and Breakfast Breads

House Made Granola

Mixed Organic Yogurt

Sliced Fruit Platter with Assorted Berries and Kendall Farms Crème Fraiche

Domestic and Imported Cheeses with Baguettes and Crackers

Caesar's Salad with Anchovy Dressing, Garlic Croutons and Parmesan

Apple wood smoked Bacon and Breakfast Sausage

Extra Thick Sourdough French Toast soaked in Cinnamon and Vanilla

with Warm Maple Syrup and Candied Pecans

Cottage Potatoes with Sweet Peppers and Onions

Roasted Asparagus and Cauliflower with Roasted Garlic Olive Oil

EGG STATION

Scrambled eggs with Vella Dry Jack and Garden Chives

Make your own Omelets

Classic Eggs Benedict with Hollandaise Sauce

SEAFOOD STATION

Hog Island Oysters on the Half Shell

Hog Wash and Cocktail Sauce

Poached Prawns on Ice

CARVING STATION

Served with Slider Rolls

Ginger and Honey Glazed Ham with Sweet Mustard Sauce

Smoked Prime Rib of Beef with Horseradish Cream and Zinfandel Sauce

DESSERT

Casey's Assortment of Desserts

\$32 per Person

\$16 for children 12 & under

An 18% gratuity will be added for parties of 6 or more.

Our menu does not list every ingredient used in the preparation of our dishes.

If you are allergic to or intolerant of specific foods, such as nuts or cilantro, please tell your server when ordering.

All breakfast breads are housemade.