

## Sunday Brunch

\$45 per person

Please enjoy the array of Breakfast, Salad & Dessert Selections from the Buffet.  
Prosecco, Juices and Freshly Brewed Coffee are proudly served  
as part of our Sunday Brunch experience

### Buffet Selections

#### Breakfast

**Omelet's Made to Order**

**Chicken Sausage  
Applewood Smoked Bacon**

**Vanilla French Toast**  
Maple Syrup

**Cheese Blintzes**  
Seasonal Berries

**Assorted Pastries, Muffins, Bagels**  
Cream Cheese & Preserves

**Seasonal Fresh Fruit**  
Pineapple, Honeydew, Cantaloupe &  
Watermelon

**Imported & California Cheese**  
Dried Fruits & Nuts

**Smoked Scottish Salmon**  
Capers, Onion & Lemon

#### Salads

**Tuscan Kale and Quinoa**  
Red and White Quinoa, Parmesan Cheese,  
Roasted Pumpkin, Sliced Roasted Almonds and  
Lemon Dressing

**Heirloom Tomato & Burrata Mozzarella**  
Basil, Quince Bacon, Jam, Balsamic

**Chef's Market Salad**  
Quince Bacon, Turkey Bacon, Blue Cheese  
Crumble

**Mediterranean Salad**  
Artichoke, Olive, Sundried Tomato, Lemon

**Charcuterie Platter**  
Assorted Cured Dried Meats & Pickled  
Vegetables

**Seafood**  
Oysters on Half Shell, Pacific Crab Legs and  
Claws, Mussels, Clams and Poached Jumbo  
Shrimp

### Hot Buffet Selections

**Fried Chicken and Waffles**

**Chicken and Shrimp Tacos**

**Roasted Pee Wee Potatoes**

**Grilled Market Vegetables**

### Entrée

**Chef's Weekly Selection**

### Dessert

House Made Assortment of Cookies, Tarts, Truffles, Cake Bites, Brownies, Bread Pudding,  
And Chocolates From the Beverly Hilton Pastry Team

*An 18% gratuity will be added for a party of 6 or more.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase consumer's risk of food borne illness*

## Wine by the Glass

### Sparkling & Champagne

*La Marca | Prosecco | Italy 13*  
*Chandon | Brut | California 15*  
*Veuve Cliquot | Yellow Label | France 30*

### Sauvignon Blanc

*Wairau River | Marlborough | New Zealand 16*  
*Justin | Central Coast | California 15*

### Chardonnay

*William Hill | Central Coast | California 15*  
*Landmark Overlook | Sonoma | California 16*  
*Sonoma Cutrer | Russian River | California 17*  
*Silver Palm | Redwood Valley | California 16*  
*Cuvaison | Napa Valley | California 17*

### Other Whites

*Borgo Conventi | Pinot Grigio | Callio 15*  
*Riverbank | Riesling | Monterey | California 13*  
*Franciscan Equilibrium | California 14*

### Pinot Noir

*Landmark Overlook | Sonoma | California 17*  
*Meiomi | Central Coast | California 19*  
*Hahn SLH | Santa Lucia Highlands | California 15*

### Merlot

*Martin Ray | Napa Valley | California 19*  
*Canoe Ridge Expedition | Washington 16*

### Cabernet Sauvignon

*Louis M Martini | Sonoma County | California 19*  
*Faust | Napa Valley | California 27*  
*Jade Mountain | Napa Valley | California 15*  
*Napa Cellars | Napa | California 21*

### Other Reds

*Bodega Norton Reserve | Malbec | Argentina 19*  
*Sebastiani | Zinfandel | Sonoma County | California 17*  
*Conundrum | Central Coast | California 17*  
*Chateau de Campuget Rosè | France | 16*

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