

## Sunday Brunch

\$45 per person

Please enjoy the array of Breakfast, Salad & Dessert Selections from the Buffet.  
Your Server will assist you with your A la Carte Entrée Selection.  
La Marca Prosecco, Juice and Coffee are proudly served as part of our Sunday Brunch experience

### Buffet Selections

#### Breakfast

**Omelet's Made to Order**

**County Pork Sausage  
Applewood Smoked Bacon**

**Country-Style Potatoes**

**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

**Penne Pasta Salad**  
Sun Dried Tomatoes, Grilled Onions, Roasted  
Peppers, Red Wine Vinegar, Herbs

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

**Petite Farmer's Market Salad**  
Champagne dressing

**Roasted Beet and Goat Cheese**  
Baby beets in Salt Cumin Seed, Mizuna, Goat  
Cheese, Balsamic

**Chinese Chicken Salad**  
Napa Cabbage, Marinated Chicken, Cashews,  
Mangos, Soy Sesame Vinaigrette

**Root Vegetable Salad**  
Brussels Sprouts, Bacon, Marcona Almonds

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

### Entrée Buffet Selections

**Crispy Thai Rock Shrimp Tacos**  
Green Papaya Slaw, Thai Chili, Cilantro

**Lobster Roll**  
Claw and Knuckle Meat Poached in Butter  
Colonel's Slaw, Smoked Paprika on a Henzi Roll

**\*Pan Seared Steelhead Salmon**  
Fava Bean Puree, Sautéed Tomatoes & Lemon

**\*Grilled Island Hanger Steak**  
Jerk Spices, Haricot Vert, Caramelized Shallots, Onion Flakes, Piquillo Cream

### Dessert

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

# CIRCA 55

## Beverages

**Evian** 9.00

**Badoit Sparkling** 9.00

**Soda** (Coke, Diet Coke, Sprite, Orange, Lemonade) 6.00

**Ice Tea** 6.00

**Milk** (Skim, Soy or Whole) 5.00

**Espresso** 5.00

**Double Espresso** 7.00

**Cappuccino** 6.50

**French Press Silverback Coffee of Rwanda** 12.50

AA Specialty Grade Freshly Ground Regular or Decaffeinated Coffee  
(Serves 3-4 Cups)



## Wine by the Glass:

### Sparkling & Champagne

Chandon | Brut | California 15

Veve Cliquot | Yellow Label | France 30

### Sauvignon Blanc

Girard | Napa Valley | California 15

Mohua | Central Otago | New Zealand 13

Justin | Central Coast | California 14

### Chardonnay

William Hill | Central Coast | California 13

Landmark Overlook | Sonoma | California 16

Miner | Napa Valley | California 21

Hess Shirttail Creek | Monterey | California 16

### More White Wine

Alta Luna | Pinot Grigio | Italy 12

Wente | Riesling | Arroyo Seco Monterey 13

### Pinot Noir

Tangley Oaks | Sonoma Coast | California 16

Hahn SLH | Santa Lucia Highlands | California 19

### Merlot

Martin Ray | Napa Valley | California 17

Seven Falls | Wahluke Slope | Washington 14

### Cabernet Sauvignon

The Rule | Napa Valley | California 16

Faust | Napa Valley | California 27

Jade Mountain | Napa Valley | California 15

### Other Reds

Zinfandel | Sebastiani | Sonoma County | California 17

Malbec | Bodega Norton Reserve | Mendoza | Argentina 19

Chateau de Campuget Rosé | France | 15

*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*