

appetizers

(choose one)

Lobster Bisque
Meyer Lemon Cream

Farmers Market Spring Salad
Pomegranate | Bourbon Glazed Pecans | Tangerine Segments | Goat Cheese | Watermelon Radish Tomatoes | Citrus Vinaigrette 17-

Crispy Brussel Sprouts
Goat Cheese | Toasted Almonds | Balsamic Glaze 18-

Dungeness Crab Cake
Saffron Mango Sauce | Sweet Chili Emulsion
Fire Roasted Corn Salad 28-

Chilled Bay Shrimp Cocktail
Lemongrass Cocktail Sauce 25-

Bruschetta
Thinly Slices Prosciutto De-Parma | Balsamic Marinated Tomatoes | Fresh Mozzarella & Basil
Extra Virgin Olive Oil 19-

Beef Tartare & Caviar
House Made Potato Chips | Truffle Cream | Fried Capers | Cornichons | Micro Arugula Salad 26-

Bundle It Up

Choose

Any Appetizer
Any Entrée

A Choice Of Our Signature
Mimosa Or Bloody Mary
65- PP

The **BOARD ROOM**

mothers day brunch 2024

entrée

(choose one)

Eggs Benedict
(Traditional 25- or Crab Cake 31-)
Yukon Gold Scalloped Breakfast Potatoes | Homemade Hollandaise Sauce

Roasted Vegetable Frittata
Tomatillo Salsa | Cilantro Cream | Yukon Gold Scalloped Breakfast Potatoes 25-

Potato Leek Pancake w/Smoked Salmon
Chive Scrambled Eggs | Herb Cream | Sturgeon Caviar 29-

Baked Huevos Rancheros
Fresh Chorizo | Corn Tortillas | Guajillo Salsa | Black Beans | Cojita Cheese | Avocado Puree
Fresh Cilantro | Jalapeno Cream 28-

Board Room's Signature Surf & Turf Benedict
Fresh Dungeness Crab Cake | Crispy Roasted Pork Belly | Grilled Tomatoes | Braised Spinach | Fresh Cilantro
Tomatillo Salsa | Hollandaise Sauce | Deep Fried Poached Egg | Yukon Gold Scalloped Breakfast Potatoes 39-

Stuffed French Toast
Homemade Jam | Mascarpone Cheese. Topped With Bourbon Glazed Plantains | Fresh Berries
Whipped Cream | Vermont Maple Syrup | Crispy Confection Sugar Dusted Wontons 28-

16 Hour Slow Roasted Prime Corned Beef Hash
Poached Eggs | Homemade Basil Hollandaise 36-

Carved Tenderloin Of Beef
Hen Of The Woods Mushrooms | Poached Asparagus & Tomato Ratatouille
Red Wine Rosemarie Bone Marrow Reduction 42-

Champagne Poached Salmon Filet
Dill Braised Fennel | Fingerling Potato Puree | Mango Saffron Butter Sauce | Balsamic Glaze 39-

Butternut Squash Ravioli
Roasted Root Vegetables | Miatake Mushrooms | Creamy Sage Pesto 32-

hand-crafted cocktails

winter sangria		
house red blend pear simple syrup	12	
red velvet		
gin lemon juice egg white raspberry	14	
blood and sand		
blended scotch cointreau blood orange liqueur cherry juice	14	
maple ny sour		
bourbon maple syrup lemon juice	15	
apple cider mule		
vodka cinnamon simple syrup lemon juice apple cider	15	
whiskey bramble		
whiskey fresh blackberries powdered sugar lemon juice rosemary simple syrup	15	
pomegranate martini		
mandarin vodka Cointreau pomegranate juice lemon juice	15	
candied cranberry whiskey smash		
whiskey lime juice cranberry simple syrup	15	

beers on tap

	<i>abv</i>	<i>16oz.</i>
schrimshaw pilsner	4.5%	6
north coast brewing co, fort bragg		
tremor golden lager	4.7%	6
seismic brewing co, sonoma		
mindhaze ipa	6.2%	8
firestone walker brewing co, paso robles		
530 unfiltered wheat ale	5.1%	7
farmers brewing co, princeton		
racer 5 ipa	7.5%	8
bear republic brewing co, cloverdale		

sparkling by the glass

	<i>6oz.</i>	<i>btl</i>
la gioiosa prosecco treviso nv	13	52
scharffenberger brut rosé sonoma nv	15	60

whites by the glass

	<i>6oz.</i>	<i>btl</i>
elouan rosé oregon	12	48
willamette valley pinot gris oregon '19	12	48
sonoma cutrer chardonnay sonoma '18	14	56

reds by the glass

	<i>6oz.</i>	<i>btl</i>
educated guess pinot noir sonoma '18	14	56
beran zinfandel sonoma '17	14	56
justin cabernet paso robles '16	16	64
kuleto frog prince red blend nc '19	16	64
markham merlot napa valley '18	14	56

sparkling

	<i>btl</i>
la gioiosa prosecco treviso nv	52
bollinger special cuvee brut France	65
iron horse wedding cuveé sonoma '17	84
pol roger brut eprenay nv	120

rose & moscato

puech haut prestige rose France '14	32
seven daughters moscato italy '16	35
elouan rosé oregon '19	48

*corkage fee is \$20 per 750ml bottle

sauvignon blanc

	<i>btl</i>
trecini russian river valley '19	37
charles b. mitchell madam omo el dorado hills	39
round pound estate rutherford '20	40
cakebread napa '17	60

chardonnay

	<i>btl</i>
sempre vive napa '19	40
tilth napa '19	45
landmark vineyards overlook sonoma '18	45
j. lohr Monterey '19	55
the prisoner napa '16	65
dumol russian river '19	95
panthera russian river '17	85
heitz cellar napa '17	110

pinot noir

	<i>btl</i>
lucienne doctor's vineyard santa lucia hi	80
panthera russian river '17	95
gary farrell russian river '16	85
paul hobbs russian river valley '18	100
macphail pinot "the flyer" sonoma coast '18	93
louis jadot gevrey-chambertin, burgundy '17	150

R

cabernet sauvignon

	<i>btl</i>
sempre vive napa '14	60
hess lion tamer napa '17	95
louis martini napa '17	96
patland napa '17	235
caymus "1 LT" napa '19	180
daou soul of a lion '18	185

blends / alternative reds

	<i>btl</i>
rutherford ranch merlot napa '17	35
pleiades xxviii old vines california nv	55
enkidu petite sirah diener ranch red hills '18	62
nico by luca argentina melbec '14	49
achaval ferrer melbec Argentina '17	58
achaval ferrer bella vista melbec argentina '13	55
achaval ferrer cabernet franc argentina '16	69
pleia des old vines red blend Sebastopol '18	68
swanson merlot napa '15	65
trecini estate rockpile zinfandel sonoma '16	60
biale black chicken zinfandel napa '19	75
charles b. mitchell estate reserve red blend	79
seghesio zinfandel sonoma '15	72
austin hope paso robles cabernet sauv. '18	90
pride mountain vineyards merlot '16	135