

# KRUG CHAMPAGNE CELEBRATION BRUNCH

## WITH FEATURED GUESTS

*Nancy Silverton, Mozza Restaurant Group*

*Walter & Margarita Manzke, République*

*Valerie Gordon, Valerie Confections*

*Roberto Loppi, US Brand Ambassador, Krug Champagne*

The Farmhouse at Ojai Valley Inn

December 8, 2019

## NANCY'S MOZZARELLA BAR

Fresh Mozzarella with Handcrafted Accoutrements

## RÉPUBLIQUE PASTRIES

Assorted Fresh Baked Breakfast Pastries from République

## KRUG CHAMPAGNE TASTING LOUNGE

Featuring Krug "Grande Cuvée" 167ème Édition Brut

## PETROSSIAN CAVIAR AND RAW BAR

Petrossian Hand Selected Caviar with Traditional Garnishes and Blinis Made to Order

Iced Display of Shrimp, Crab Claws and Oysters

Cocktail Sauce, Lemon Wedges, Red Wine Mignonette and Crème Fraiche

Smoked Salmon with Chopped Eggs, Onions, Capers and Sliced Tomatoes

## BUILD YOUR OWN ACAI BOWL

Scooped to Order Fresh Acai Puree

Fresh Seasonal Fruit and Berries, House Made Granola, Shredded Coconut, Slivered Almond, Walnuts, Cocoa Nibs

## SALADS OF THE SEASON

Create Your Own Salad with a Selection of Greens, Seasonal Toppings, Cheeses and House Made Dressings

## THE CARVERY

Roasted Prime Rib with Red Wine Glaze, Horseradish Cream and Grated Horseradish, Assorted Gourmet Rolls

## SIDE DISHES

Roasted Brussels Sprouts with Butternut Squash, Toasted Pecans and Pomegranate Seeds

Butter Whipped Idaho Mashed Potatoes

Green Beans with Garlic, Chilis, and Tomatoes

Roasted Heirloom Carrots with Honey and Chopped Estate Herbs

## BREAKFAST CLASSICS

Eggs Benedict, Smoked Bacon and Country Sausage

## OMELETS TO ORDER

Ham, Bacon, Sausage, Tomato, Mushrooms, Onions, Bell Peppers, Spinach,

Salsa, Guacamole, Jalapeno, Cheddar or Swiss Cheeses

## PANCAKE AND WAFFLES

Made to Order with Maple Syrup, Whipped Cream, Fresh Berry Compote, Chocolate Chips, Honey, and Chocolate Sauce

## CHEF PREPARED MACARONI AND CHEESE

Bacon, Mushrooms, Scallions, Sun Dried Tomatoes, English Peas, Asparagus, Spinach, Caramelized Onions

Spiced Chipotle and Pepper Jack Sauce, Classic Cheddar Sauce or Truffle Parmesan Sauce

## CHEF PREPARED SHORT RIB AND MAINE LOBSTER

Braised Short Rib Glazed To Order, Served Over Lobster Infused Polenta with Parmesan Cheese and Truffles

## CONFECTIONS BY VALERIE GORDON

Selection of Artisan Confections by James Beard Finalist Valerie Gordon

## HOUSE MADE DESSERTS

Chef Prepared Donuts with Nutella, House Made Marmalade, and Ricotta Custard Fillings

Petite Fromage Blanc Cheesecake, Persimmon Jam, Gingersnap Crumb

Maple Bourbon Budino, Citrus Crème Fraîche, Pecan Brittle

Hazelnut Chocolate Domes, Cocoa Nib Shortbread

Olive Oil Cake Verrine, Lemon Curd Mousse, Sicilian Pistachios

Apple and Quince Crostada, Vanilla Bean Cream, Rosemary Caramel

Espresso Chocolate Torte

## LAMILL COFFEE BAR

Barista Service by the Award-Winning, Premium Specialty Coffee Roaster Headquartered in Los Angeles