WILLOW CREEK

Restaurant

BRUNCH STARTERS

Baby Spinach Salad

Walnuts, Brie Cheese, Pears

Salad of Chioga Beets

Caprichio de Cabra Cheese, Candied Walnuts, Aged Sherry Vinaigrette

Caesar Salad

Romaine Lettuce, Creamy Parmesan, Herbed Croutons

With Chicken 14~With New Zealand Salmon 17~

House made Mozzarella Cheese & Oven Dried San Marzano Tomatoes 10~

Grilled Ciabatta

Buffalo Carpaccio

Frisee, Homemade Potato Chips, Truffle Vinaigrette

New Zealand Cockles

Fresh herbs, Wine, Butter, Garlic

Italian Salami & Cheese Plate

Spicy Mustard & Cranberry Compote

BRUNCH MAIN COURSE

Eggs Benedict, Hollandaise & Hash Browns

Two Poached Eggs with Your Choice Of Garnish

~Traditional Peameal Bacon~House Smoked New Zealand Salmon~Veggie~Smoked Trout~

Three Egg Omelets & Hash Browns

Choose Your Favorite Three:

~Ham~ Smoked Salmon~Smoked Trout~Sausage~ Cheddar Cheese~ Cream Cheese~ House Made Mozzarella~

~Gruyere Cheese~ Goat Cheese~ Wild Mushrooms~ Zucchini~ Tomatoes~ Onions~

Crab & Avocado Omelet

Dungeness Crab, Hollandaise, Hash Browns

French Toast

Mixed Berry Jam, Maple Syrup

Braised Rabbit

Fresh Pappardelle Pasta, Wild Mushrooms, Celery Root

Clam Spaghetti

San Marzano Tomato Sauce, Herb Pistou, Fresh Manila Clams

Vegetable Risotto

Wild Mushrooms, Vialone Nano Rice, Seasonal Vegetables, Herbs & Parmesan Reggiano

Bacon, Blue Cheese, Onion, Highland Burger

Potato Roll, Point Reyes Blue Cheese, Grilled Onions, Bacon, Fries or Salad

Italian Sausage Pasta

Rigatoni, Homemade Italian Sausage, San Marzano Tomato Sauce & Parmesan Reggiano

Brioche & Smoked Salmon Sandwich

Cream Cheese, Tomatoes, Onions & Capers

Clam Spaghetti

San Marzano Tomato Sauce, Herb Pistou, Cockles

Ultimate Tuna Melt

In House Olive Oil Poached Tuna, Toasted Ciabatta, Dill Havarti

Smoked SalmonPasta

Spaghetti, Pesto Cream, Peas, Pancetta

~In Addition~

Bacon or Ham 5~ Hash browns 4~ Two Eggs Any Style 5~ Fresh Fruit 6~