

## Large Brunch Party Options

Please note that Zazie is Tip Free... all of our pricing includes a living wage, revenue sharing, fully funded health & dental insurance, paid sick leave, paid family leave, and a 401(k) with employer match!

Choose items from the below options to design your shared family style menu- you can choose all breakfast or all lunch dishes, or a combination of both for a more traditional "brunch." Prices are per person for food, drinks are charged by consumption, service is included, and tax is additional. There is a food minimum of \$25/ person for all large parties. Please also let me know what heading you would like on your menu.

### Griddle Dishes (Add fruit +3/ person)

- Pain du Mie French Toast**- with orange cinnamon batter and warm syrup \$9
- French Toast Tahiti**- stuffed with caramelized bananas and walnuts \$11
- Buttermilk Pancakes**- w/ warm syrup and butter \$9
- Housemade Gluten Free Pancakes**- oats, bananas, spices, w/ warm syrup and butter \$9
- Gingerbread Pancakes**- w/ meyer lemon curd and poached bosc pears \$11

### Egg Dishes

#### Scrambled Eggs (served with toast)

- Fontainbleau**: with portobellos, shiitake, porcinis, spinach, fontina \$12
- Avignon**: with eggplant, tomatoes provençales, zucchini, garlic, and provençale herbs \$9
- Italie**: with tomatoes provençales, cream cheese, and basil \$10
- Greece**: with spinach, feta, and red onion \$10
- New York**: with wild smoked salmon, green onions, and cream cheese \$13
- Mexico**: with chorizo, white cheddar, roasted peppers, and salsa \$12
- Genevieve**: with black forest ham, white cheddar, and avocados \$12

#### Eggs Benedict Dishes served on an English muffin w/ lemon hollandaise (sub GF English Muffin, +2/ person)

- Florentine**: with spinach and portobello mushrooms \$12
- Pierre Noir**: with bacon and tomatoes provençales \$14
- Monaco**: with prosciutto and tomatoes provençales \$16
- Albert**: with bacon, white cheddar, and homemade salsa fresca \$15
- Divorcée**: with crispy bacon, fontina cheese, and avocados \$15
- St. Trop**: with wild smoked salmon, capers, and red onions \$16
- Bretagne**: wild prawns and spinach sautéed in garlic butter \$17
- La Mer**: California Dungeness crab, haas avocados, green onions \$18

### Sides

- Zazie's famous home fries** \$5
- Niman Ranch Bacon** \$4
- Aidell's Chicken Apple Sausage** \$4

### Salads (add chicken or prawns \$4)

- Mixed Green Salad**- mixed organic greens w/ dijon vinaigrette \$7
- Salade Marius**- spinach, caramelized walnuts, roasted pears, gorgonzola, balsamic vinaigrette \$9
- Salade Betterave (fall/ winter)** - arugula, gold & red beets, fennel, avocados, white balsamic gorgonzola vinaigrette \$10
- Salade Guillaume (spring/ summer)**- arugula, fresh strawberries, toasted almonds, chevré, raspberry champagne vinaigrette \$10
- Salade Alain**- mixed greens, fennel, tomatoes, and housemade salmon rillettes w/ dijon vinaigrette \$13

### Sandwiches

- Sandwich Brigitte**: w/ balsamic eggplant, tomatoes provençales, greens, aioli, and chevre on focaccia \$9
- B.L.T. Provençale**: w/ bacon, lettuce, tomatoes provençales, aioli, and goat cheese on herb focaccia \$10
- Grilled Chicken Breast**: w/ roasted peppers, aioli, sun dried tomato pesto on toasted levain \$12
- Fresh Grilled Ahi Tuna**: w/ tomatoes provençales, aioli, tomato pesto, and greens on toasted levain \$13
- Smoked Wild Salmon**: w/ cream cheese, red onions, capers, and greens on toasted levain \$11
- Zazie's Niman Ranch Slider**: toasted brioche bun w/ tomatoes provençales and greens \$13

### Lunch Entrées

- Fresh Porcini Truffle Raviolis (fall/ winter)**- w/ white wine, wilted arugula, wild mushrooms \$14
- Fresh Lemon Ricotta Raviolis (spring/summer)**- w/ white wine, wilted arugula, melted leeks \$14
- Roasted Vegetable Mediterranean Plates**- balsamic eggplant, tomatoes provençales, green beans a la orange, roasted portobellos, peppers, potatoes persillade, feta, basil, aioli \$14
- Grilled Mascarpone Polenta Cakes**- w/ wilted spinach, portobellos, gorgonzola, spicy tomato sauce \$14

### Desserts (\$4/ person fee for outside desserts)

- Fresh Fruit Crumble** w/ crème fraiche \$7
- Zazie's "Baked Hot Chocolate"** w/ golden marshmallows (GF) \$9
- Seasonal Coffee Cake** \$7