2021 Annual Membership Meeting
Gather Kitchen, Bar & Market
Menu Choices

Prepared by Chef Jessica Whiteman

Brunch for Two $65
Includes Mimosa Kit (fresh squeezed orange juice & bottle of champagne)

Solo Brunch $35
Includes choice of Paloma Tequila Craft Cocktail or House made Bloody Mary

Option 1

Acme Pain Epi
house preserves, whipped honey butter
Curried Cauliflower Soup
cilantro oil, toasted pepitas
Spring Salad
spring mix, english peas, watermelon radish, shaved heirloom carrots, candied pepitas, Skyhill Farms goat chevre, herb-champagne vinaigrette, soft boiled egg
Salted Chocolate Chip Cookie

Option 2

Pickle Jar
local vegetables, champagne vinegar, garlic, bay leaves, spices
Smashed Avocado Toast Kit
Acme pain levain, Skyhill Farms feta, cilantro, house Japanese 7 spice, soft boiled egg
House Salad
spring mix, candied pepitas, Pt. Reyes blue cheese, strawberry-poppy seed vinaigrette
Meyer Lemon Tartlet
house graham cracker crust, shaved white chocolate

Option 3

Straus Greek Yogurt
spring berries, Skyhill Farms honey, spiced pistachio granola
Mini Quiche
caramelized leeks, Marin Sun camembert, pea tendrils
House Salad
spring mix, candied pepitas, Pt. Reyes blue cheese, strawberry-poppy seed vinaigrette
Heirloom Carrot Cupcake
brown butter cream cheese frosting