

PRINT UV 2017 MENU

MARCH 29th – 31st

Wednesday Evening: March 29th

Premium Package Bar:

All premium single shot cocktails, premium martinis and signature drinks, sommelier selection of red and white wines, imported and domestic beers, soft drinks, waters and power drinks.

El Taquero:

Prime beef shortrib birria on locally made corn tortillas with cilantro and cotija cheese
Pollo asado on flour tortilla with chili rojo sauce and curtido vegetables
Guacatillo, lime wedges, sour cream and tabasco
Tri-color tortilla chips and pico de gallo

Mainland Poke Shop:

Hamachi with yuzu ponzu, pickled cucumber and sesame seeds
Ricky's classic ahi poke with scallions and ginger
Roasted Portobello mushroom and edamame with soy miso sauce
Served on choice of steamed rice or wakame seaweed salad and topped with crispy fried wontons and sriracha crackers

Pass the Bowl:

Carne asada over cilantro steamed rice with pico de gallo, avocado crema and cotija
Korean shortrib with kimchee fried rice and gochujang chili sauce

Breakfast: Thursday March 30th

All American Buffet Breakfast:

Freshly squeezed orange and grapefruit juices
Season's best sliced fruits, grape clusters and whole berries
Artisan breakfast pastries with butter and preserves
Toast stations to include white, wheat and rye sliced breads
Real farm fresh eggs scrambled with sour cream and chives
Today's breakfast potatoes

Meat: Thick sliced Applewood smoked bacon
Pork breakfast sausage

Sides: Belgian waffles with whipped butter and maple syrup

Lunch: Thursday March 30th

The Daily Deli:

Old fashioned potato salad with crumbled eggs and scallions
Vegan quinoa salad with Brussel sprout leaves, candied walnuts, dried cranberries and balsamic vinaigrette
Leafy greens with balsamic, creamy Italian and ranch dressings
Potato chips and parmesan artichoke dip

Salami, imported ham, roasted turkey breast, roast beef, corned beef, pastrami and tuna salad
Swiss, American, Wisconsin cheddar, gouda, provolone and Monterey jack cheeses
Sliced tomatoes, shredded lettuce, shaved sweet onions, pickle chips and pepperoncini
Sourdough, white, wheat and rye sliced breads
Jumbo pickles, mayonnaise, yellow fancy mustard, thousand island and Italian dressings

Spiced carrot cake with cream cheese frosting
New York style cheese cake, sticky toffee cake
Rice krispy treat pops dipped in white chocolate

Thursday Evening March 30th

Premium Package Bar:

All premium single shot cocktails, premium martinis and signature drinks, sommelier selection of red and white wines, imported and domestic beers, soft drinks, waters and power drinks.

House Smoked Barbecue Brisket:

Warm corn spoon bread with roasted peppers and aged Sonoma jack cheese
Grilled corn and farmers market tomato salad with pickled red onion, peppers and basil
Potato buns and barbeque sauce

Pancetta Wrapped Veal Meatloaf Stuffed with Beef Short Ribs:

Creamy potato mousseline
Shaved Brussel sprout salad with radicchio, apples, almonds and Dijon, chive and crème fraiche dressing
Short rib jus

Whole Maple Glazed Organic Cedar Plank Salmon

Baby spinach salad with Applewood smoked bacon, shave apples, manchego and warm roasted shallot dressing

Breakfast: Friday March 31st

All American Buffet Breakfast:

Freshly squeezed orange and grapefruit juices
Season's best sliced fruits, grape clusters and whole berries
Artisan breakfast pastries with butter and preserves
Toast stations to include white, wheat and rye sliced breads
Real farm fresh eggs scrambled with sour cream and chives
Today's breakfast potatoes

Meat: Thick sliced Applewood smoked bacon
Smoked pork loin

Sides: Warm buttermilk biscuits with country-style sausage gravy

Lunch: Friday March 31st

Gastro Pub Friday

Classic wedge salad with tomatoes, chives, and herbed scallion dressing
Roasted beet and arugula salad with Humboldt fog goat cheese and citrus dressing
Traditional English "bangers" with roasted garlic mashed potatoes
Classic lollipop chicken wings with soy sriracha glaze
Oven roasted roma tomato, basil and ricotta cheese flatbread with parmesan
Buffalo style roasted cauliflower
Ketchup Potato chips
Butterscotch cheesecake pops
Irish coffee pot de crème and raspberry linzer cookies