

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," but choose no more than one dish from each category. Prices are per person for food, drinks are charged by consumption, service is included, and tax is additional. There is a food minimum of \$45/ person for all large parties. Please also let me know what heading you would like on your menu.

Griddle Dishes (Add fruit +4/ person)

- Pain du Mie French Toast-** with orange cinnamon batter and warm syrup \$12
- French Toast Tahiti-** stuffed with caramelized bananas and walnuts \$14
- Buttermilk Pancakes-** w/ warm syrup and butter \$12
- Housemade Gluten Free Pancakes-** oats, bananas, spices, w/ warm syrup and butter \$14
- Gingerbread Pancakes-** w/ meyer lemon curd and poached bosc pears \$14

Egg Dishes

Scrambled Eggs (served with toast)

- Fontainbleau:** with portobellos, shiitake, porcinis, spinach, fontina \$15
- Avignon:** with eggplant, tomatoes provençales, zucchini, garlic, and provençale herbs \$14
- Italie:** with tomatoes provençales, cream cheese, and basil \$14
- Greece:** with spinach, feta, and red onion \$14
- New York:** with wild smoked salmon, green onions, and cream cheese \$16
- Mexico:** with chorizo, white cheddar, roasted peppers, and salsa \$15
- Genevieve:** with black forest ham, white cheddar, and avocados \$15

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

- Florentine:** with spinach and portobello mushrooms \$14
- Pierre Noir:** with bacon and tomatoes provençales \$16
- Monaco:** with prosciutto and tomatoes provençales \$18
- Albert:** with bacon, white cheddar, and homemade salsa fresca \$18
- Divorcée:** with crispy bacon, fontina cheese, and avocados \$18
- St. Trop:** with wild smoked salmon, capers, and red onions \$19
- Bretagne:** wild prawns and spinach sautéed in garlic butter \$19
- La Mer:** California Dungeness crab, haas avocados, green onions \$20

Sides

- Zazie's famous home fries** \$5
- Niman Ranch Bacon** \$6
- Aidell's Chicken Apple Sausage** \$6

Salads (add chicken or prawns \$7)

- Mixed Green Salad-** mixed organic greens w/ dijon vinaigrette \$8
- Salade Marius-** spinach, caramelized walnuts, roasted pears, gorgonzola, balsamic vinaigrette \$14
- Salade Betterave (fall/ winter) -** arugula, gold & red beets, fennel, avocados, white balsamic gorgonzola vinaigrette \$15
- Salade Guillaume (spring/ summer)-** arugula, fresh strawberries, toasted almonds, chevré, raspberry champagne vinaigrette \$15
- Salade Alain-** mixed greens, fennel, tomatoes, and housemade salmon rillettes w/ dijon vinaigrette \$16

Sandwiches

- Sandwich Brigitte:** w/ balsamic eggplant, tomatoes provençales, greens, aioli, and chevre on focaccia \$12
- B.L.T. Provençale:** w/ bacon, lettuce, tomatoes provençales, aioli, and goat cheese on herb focaccia \$16
- Grilled Chicken Breast:** w/ roasted peppers, aioli, sun dried tomato pesto on toasted levain \$15
- Fresh Grilled Ahi Tuna:** w/ tomatoes provençales, aioli, tomato pesto, and greens on toasted levain \$17
- Smoked Wild Salmon:** w/ cream cheese, red onions, capers, and greens on toasted levain \$15
- Zazie's Niman Ranch Slider:** toasted brioche bun w/ tomatoes provençales and greens \$16

Lunch Entrées

- Fresh Porcini Truffle Raviolis (fall/ winter)-** w/ white wine, wilted arugula, wild mushrooms \$19
- Fresh Lemon Ricotta Raviolis (spring/summer)-** w/ white wine, wilted arugula, melted leeks \$19
- Grilled Mascarpone Polenta Cakes-** w/ wilted spinach, portobellos, gorgonzola, spicy tomato sauce \$18
- Warm Roasted Vegetable Mediterranean Plate-** balsamic eggplant, tomatoes provençales, potatoes persillade, portobello mushrooms, green beans a l'orange, feta, basil, aioli (can be vegan) \$18

Desserts (\$5/ person fee for outside desserts)

- Fresh Fruit Crumble** w/ crème fraiche \$10
- Zazie's "Baked Hot Chocolate"** w/ golden marshmallows (GF) \$12
- Seasonal Coffee Cake** \$9