iers Day

# **SAVOR THE SEA**

SHRIMP COCKTAIL poached baja shrimp, spicy cocktail sauce

### **BAJA OYSTERS**

freshly shucked, meyer lemon, passion fruit mignonette, hot sauce

#### SEARED AHI

cucumber, jicama, mango, shallot, garlic mayo, cilantro

### LOBSTER ROLL

maine lobster salad, tarragon aioli, hawaiian roll

#### **DUNGENESS CRAB BENEDICT**

poached egg, english muffin, tarragon hollandaise sauce

# OMELET STATION

featuring farm fresh whole shell eggs and egg whites

#### EGGS MADE TO ORDER

#### BUILD YOUR OWN OMELET:

ham, bacon, sausage, cheddar cheese, pepper jack cheese, goat cheese, onions, spinach, mushrooms, tomatoes, bell peppers, soy chorizo

# **MADE TO ORDER CREPES**

banana-nutella or strawberry-lemon

## **ARTISANAL SWEETS**

crème brûlée | red velvet cake | lemon meringue tarts | toffee bread pudding with butterscotch | valrhona chocolate layer cake | chocolate covered strawberries

Marriott Marquis San Diego Marina, 333 W Harbor Drive, San Diego, Ca 92101 619. 234. 1500

# **FIELD & FARM**

#### **CHEESE & CHARCUTERIE**

a selection of california cheeses, salami, prosciutto, honeycomb, jacky's jam, pickled vegetables, grain mustard, crispy lavash & grilled bread

### **BEET SALAD**

roasted beet, arugula, honey-sherry vinaigrette, aged goat cheese, citrus

### LITTLE GEM SALAD

blue cheese, roasted tomato, red onion, cucumber, roasted almond, citrus vinaigrette

# **ALL AMERICAN**

## AVOCADO TOAST

sourdough, radish, shaved asparagus, watercress, chimichurri, everything seasoning

### HONEY YOGURT PARFAIT

greek yogurt, strawberry jam, granola, berries

#### CHIA PUDDING

citrus, shaved coconut, glazed pecans, pomegranate seeds

# **BREAKFAST SIGNATURES**

breakfast pastries | seasonal fruit | oatmeal | smoked salmon | applewood bacon | pork sausage | turkey sausage | chicken jalapeno sausage | french toast | pancakes | waffles | breakfast potatoes | pork bao buns | sundried tomato quiche

# **CARVING CORNER**

ROASTED TURKEY BREAST

citrus brined, dijon au jus

#### HONEY GLAZED HAM

hickory smoked, roasted sweet potatoes

### **SMOKED NEW YORK**

red wine sauce, creamy horseradish, garlic fingerling potatoes, chipotle glazed carrots

#### MAY 11TH 9AM - 2PM ADULT 98 KIDS 48 (AGES 3-12)



20% service charge will be added to all dine-in checks. 100% of the staff charge is distributed amongst the service staff. se be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfi Customers with food allergies or other nutritional concerns are advised to notify the manager for assistance.