



THE UNION KITCHEN
MEMORIAL



FULLERTON



Apaltagua

Brunch Menu

1st COURSE

2015 Three Otters Chardonnay
2015 Fullerton "Five Faces" Chardonnay

MINI QUICHE WITH BANGERS AND DUBLINER CHEESE

*with mini buttermilk chicken and
savory waffle.*

2nd COURSE

2014 Three Otters Pinot Noir
2014 Fullerton "Five Faces" Pinot Noir

BISON IRISH STEW

*Pinot Noir braised bison chuck with baby
carrots, yukon potato, pearl onions
and sliced corned beef brisket benedict served
with smoked bacon potato hash cake and a
chive Hollandaise sauce.*

3rd COURSE

*2015 Fullerton "Bennett Vineyard"
Pinot Noir Magnum*

LAMB SHEPHERD'S PIE

*Braised lamb with English peas, grilled corn
and Irish butter whipped potatoes.*

4th COURSE

Apaltagua "Granate" Demi-Sec Sparkling Wine

BACON CHOCOLATE CUP CAKE

with pomegranate chantilly