



TRADITIONAL EASTER BRUNCH BUFFET

April 21, 2019

9:30 a.m. – 2:00 p.m.

Breakfast

Omelets and eggs to order
peppers, onions, tomatoes, ham, bacon, cheddar cheese

Almond Crusted French Toast
pecan honey butter, maple syrup

Traditional Eggs Benedict
toasted brioche, chives, hollandaise

Smoked bacon, sausage links, skillet potatoes

Smoked salmon, fresh bagels, cream cheese

Fresh fruit and berries with vanilla yogurt

Assortment of breakfast pastries

Waffle Station

Fresh seasonal berries, pineapple, berry compote, sliced bananas, toasted pecans, maple syrup,
whipped cream, honey butter, sweet butter

Greens and Soup

Fresh Mixed Green Salad
strawberries, pecans, crows dairy goat cheese

Caesar Salad
Spanish anchovies, little gem romaine, reggianno

Tahitian Squash Soup
poached pears, maple

Pasta

Blackened Chicken Orecchiette
red onion, escarole, roasted peppers

From the Ocean

Chilled poached shrimp, oysters and crab claws
horseradish cocktail sauce

California Sea Bass
melted leeks, tomato-artichoke ragout

Seafood Stew
shrimp, clams, mussels, chicken, chorizo

Carving Station

Herb Crusted New York Strip
rosemary jus, horseradish crème fraiche

Leg of Lamb
red wine lamb reduction

Sides

Roasted garlic mashed potatoes
Green beans with crispy onions
Seasonal petite vegetables
Artisan bread with honey butter

Sweets

Coconut Cream Parfaits
Fresh raspberry tarts
Pistachio crunch bars
Flourless chocolate torte
Carrot cake

Adults \$85 | Children ages 6-12 \$35 | Children 5 and under, free
Pricing is exclusive of tax and gratuity

For reservations, call 602.283.1234