

Easter Brunch

Sunday April 9, 2023

10:00am - 2:00pm

\$85 Adults

\$30 Children Ages 6-12

Breakfast Buffet

Chef Prepared Omelets to Order
Scrambled Mad Hatcher Hen Eggs, Applewood Smoked Bacon, Maple Breakfast Sausage
Traditional Eggs Benedict with Pure Country Smoked Ham & Hollandaise
Chefs Selection of Parfaits with Nut and Seed Granola, Greek Yogurt
Butter Croissants, Macrina Bakery Muffins & Scones

Grand Seafood & Shellfish Bar

Smoked Salmon, Brook Trout, Penn Cove Mussels, Snow Crab Claws,
Poached Wild Prawns, Fresh Shucked Oysters
Pickled Spring Vegetables, Sweet Onions
Remoulade, Cocktail Sauce, Mignonette, Fresh Lemon

Chef Carved Meats

Moroccan Spiced Braised Pork Belly
Royal City Ranch Roast Beef Sirloin *au jus, horseradish crème*
Warm Thyme Rolls & Sweet Cream Butter

Hand Crafted Grazing Table

Cured Meats & Artisan Cheese
Fresh & Grilled Vegetables & Spreads
Seasonal Fruits, Jams, Inspired Flat Breads, Focaccia & Crackers

Spring Favorites

Classic Caesar *romaine hearts, garlic toast, white anchovy dressing*
Prosciutto de Parma *yakima asparagus, hard boiled hen egg, frisée, extra virgin olive oil*
Market Greens *pickled blue berries, hazelnut, fine herb vinaigrette*
New Potato Salad *celery, pecorino romano, black truffle-mustard emulsion*
Olive Oil Roasted Young Beets & Beluga Lentils *goat cheese, naval orange*
Rosemary Polenta Cake *grilled squash, spring onions, herb garlic butter*
Wild King Salmon *charred lemon, marinated fennel, watercress pesto*
Herb Roasted Chicken Breast *roasted rapini, spring mushrooms, crispy shallots, garlic crème*
Anderson Farm Lamb Shanks *olives, apricots, couscous*

Sweet Tooth

Local Selections Donut Wall, Assorted Cakes, Tarts, Chocolate Truffles & Petit Fours
Bakery Fresh Cookies, Brownies & Raspberry Bars

