

EASTER BRUNCH

Sunday, April 20, 2025

\$110 Adults

\$35 Children Ages 12 & Under

Breakfast Buffet

Chef Prepared Omelets & Scrambles to Order
Rosemary Chicken Sausage
Maple Bacon
Cheese Blintzes, huckleberry jam
Portabella Mushroom Benedict spinach, tomato & hollandaise
Frittata with chorizo, kale, and feta
Chefs Selection of Parfaits nut and seed granola, greek yogurt
House-made Muffins & Scones

Seafood & Shellfish Display

Smoked Salmon, Tuna Poke, Snow Crab Claws, Poached Wild Prawns, Fresh Shucked Oysters, Pickled Spring Vegetables, Cajun Remoulade, Cocktail Sauce, Mignonette, Fresh Lemon

Chef Carved Meats

Moroccan Spiced Leg of Lamb, Ginger Lamb Jus
House Cured and Smoked Porchetta, Italian Salsa Verde
Warm Rolls & Sweet Cream Butter

Hand Crafted Grazing Table

Selection of Cured Meats & Artisan Cheeses
Fresh & Grilled Vegetables & Spreads, Seasonal Fruit Platter,
Jams, House-made Focaccia & Crackers

Spring Favorites

King Salmon, Fava Bean, Harissa Beurre Blanc
Herb Roasted Chicken Breast, Maitake Mushrooms, Mustard Sauce
Rabbit Pie, Roasted Rabbit Ragout in Puff Pastry, Madeira Sauce
Curried Vegetable Medley roasted cauliflower, grilled squash, and peas
Honey Roasted Spiced Carrots pistachio, dill yogurt
Potato Gratin gruyere, chives

Spring Salads

Classic Caesar romaine hearts, garlic croutons, parmigiano reggiano
Baby Greens pickled blueberries, toasted hazelnut, herb vinaigrette
Chilled Asparagus roasted strawberry, watercress, almond, feta, basil
Baby Potato Salad celery, green onion, arugula, pecorino romano, black truffle emulsion
Citrus Marinated Chioggia Beets beluga lentils, goat cheese, orange, watercress

Sweet Tooth

Assorted Cakes, Scones, Bakery Fresh Cookies, Apple Fritters & Raspberry Bars

