



# EASTER BRUNCH MENU

## BAKERY SHOP

Freshly Baked Croissants | Selection of Muffins | Yeast Rolls | Hawaiian Rolls  
Butterscotch Brioche | Sweet Potato Biscuits

## BUTCHERS BLOCK

Selection of Cured Meats | Artisan Cheese | Stuffed Grape Leaves  
Marinated Feta | House Marinated Olives | Mustards | Jam's | Crostini | Lavosh

## FARMERS MARKET OMELET STATION

Bell Peppers | Onions | Spinach | Mushrooms | Tomatoes | Zucchini | Kale  
Chorizo | Sausage | Bacon | Cheddar | Goat Cheese | Feta

## BREAKFAST SELECTIONS

Crab Cake Egg Benedicts | Yorkshire Pudding  
Spinach, Quinoa & Roasted Tomato Frittata  
Bacon | Chicken Apple Sausage | Hazelnut Crepes | Roasted Potatoes

## CHILLED SEAFOOD DISPLAY

Oysters on the 1/2 Shell | Citrus-Marinated Crab Claws | Poached Spice Shrimp  
Remoulade | Lemons | Cocktail Sauce | Horseradish | Mignonette  
Assorted Sushi Display

## FROM THE GARDEN

Heirloom Tomatoes | Avocado | Pickled Shallots | Basil | Watermelon Vinaigrette  
Compressed Pineapple Salad | Piloncillo | Mint | Basil | Citrus Rind  
Artisan Greens | Shaved Baby Carrot | Baby Tomatoes | Blueberries | Pickled Radish  
Chives | Sherry Vinaigrette

### Trio of Deviled Eggs

Bacon and Chive | Black Truffle | Smoked Salmon

### Tijuana Caesar Salad

Baby Tomatoes | Baby Gem | Shaved Parmesan | Anchovies  
Garlic Confit | Cracked Pepper | Croutons

## THE HOT TABLE

Roasted Cauliflower | Golden Raisins | Fried Capers | Sherry Blanc  
Grilled Asparagus | Pickled Fresno Peppers | Gremolata  
Charred Broccolini | Preserved Lemon Vinaigrette | Garlic Crisps  
Buttermilk Mash Potatoes | Pan Gravy  
Seasonal Bean Cassoulet | Smoked Pork Belly  
Roasted Corn Barley Risotto

## THE CARVERY

Smoked Prime Rib of Beef | Roasted Leg of Lamb | Tamarind Orange Pork Tenderloin  
Spiral Cut Ham | Bacon Wrapped Sea Bass  
Horseradish Demi | Calabrian Honey Glaze | Basil Tomato Jus | Sauce Vierge

## CHEESE WHEEL PASTA STATION

Cavatelli | Spring Peas | Basil | Mint | Preserved Lemon | Calabrian Pepper  
Black Garlic | Charred Shrimp

## SWEETS AND TREATS

Lemon Meringue Tarts | Lemon Zest | Toasted Meringue  
Croissant Bread Pudding | Chocolate Chunks | Crumble Topping  
Assorted French Macarons  
Coconut Cheesecake | Toasted Coconut | Caramel Drizzle (GF)  
Mini Pineapple Upside Down Cakes (DF)  
Spiced Carrot Cookies | White Chocolate | Pecans

**\$80 per adult | \$35 per kid 12 and under**