

Easter BRUNCH

BRUNCH 10:00AM TO 3:00PM • ADULTS | \$72, KIDS | \$30, 12 & UNDER (AGES 2 & UNDER, FREE)
TAX & GRATUITY NOT INCLUDED

HOT BREAKFAST + PASTRY DISPLAY

MINI ASSORTED DANISHES, MUFFINS, SCONES, CROISSANTS
WHIPPED BUTTER • FRUIT PRESERVES

ASSORTED COFFEE CAKES • FRESH FRUIT AND BERRIES • YOGURT, BERRY AND GRANOLA PARFAITS
ASSORTED BAGELS WITH CREAM CHEESE, SMOKED SALMON, HEIRLOOM TOMATOES, HARD COOKED EGG,
GARLIC CHIVES, RED ONION AND CAPERS • APPLEWOOD SMOKED BACON • BREAKFAST SAUSAGE
BREAKFAST POTATOES • SCRAMBLED EGGS

GRIDDLE STATION

BUTTERMILK PANCAKES: PLAIN, BLUEBERRY, CHOCOLATE CHIP, RAINBOW SPRINKLES • BRIOCHE FRENCH TOAST
MACERATED BERRIES • WHIPPED CREAM • WARM MAPLE SYRUP

EGG + OMELET STATION

WHOLE EGGS • EGG WHITES • BACON • SAUSAGE • HAM
ONIONS • PEPPERS • SPINACH • MUSHROOMS • ASPARAGUS • TOMATOES
CHEDDAR • FRESH MOZZARELLA • GOAT CHEESE • AMERICAN

COLD DISPLAY

CAPRESE SALAD, fresh mozzarella, heirloom tomatoes, Sicilian olives, pesto, balsamic glaze
ITALIAN CHOPPED, romaine, iceberg, chickpeas, radicchio, tomatoes, olives, pepperoncini, ricotta salata
CLASSIC CAESAR, romaine, parmesan, croutons, cream dressing
HOUSE SALAD, balsamic vinaigrette
CHEESE AND SALUMI BOARD, dried fruits, nuts, pickles, marinated olives
ARTICHOKE SEARED GREEN BEAN SALAD, nicoise olive lemon vinaigrette
BACON AND HORSERADISH DEVILED EGGS

CARVING STATION

MAPLE AND CITRUS BAKED GLAZED DENVER PIT HAM, burnt pineapple rum raisin sauce, dino mustard, stone ground mustard
PRIME RIB ROAST, rosemary jus, horseradish cream, house made Yorkshire popovers

SEAFOOD

AHI TUNA POKE TASTING SPOONS, green onion, sesame, panko
ITALIAN FRUTTI DE MARE, octopus, shrimp, calamari, lemon oregano dressing
SHRIMP COCKTAIL • OYSTERS ON THE HALF SHELL • REMOULADE • COCKTAIL SAUCE • MIGNONETTE • LEMONS

PASTA STATION

CHEESE RAVIOLI, mascarpone cream, confit tomatoes, pecorino panagratto
RIGATONI, slow cooked chicken, sherry sauce
LINGUINI AND CLAM SAUCE, chili flake, garlic parsley broth

HOT ENTREES AND SIDES

CHICKEN LIMONE, pan seared statler breast, cerignola olives,
caper berries, artichokes, risotto milanese, spinach lemon veloute, bruleed lemon
ROAST PORK LOIN, chorizo and fennel stuffing, forest mushroom jus
SEARED WILD SALMON, pomegranate butter sauce
MAPLE AND GINGER ROASTED TRI-COLORED CARROTS
SAUTEED BROCCOLINI, parmesan crust • AU GRATIN POTATOES, cheddar and leeks

KIDS STATION

CHICKEN TENDERS • FRENCH FRIES • MACARONI AND CHEESE • MOZZARELLA STICKS • RIGATONI • FRUIT SALAD

DESSERT STATION

ASSORTED PASTRIES • CAKES, PIES AND TARTS • WARMED COOKIES
CREME BRULEE BREAD PUDDING • STRAWBERRY RHUBARB GALETTE CRISP