

# Easter Brunch Menu



## BAKERY & BREAKFAST TABLE

*assorted mini danish, croissants, and bagels  
whipped butter, plain and chive cream cheeses  
jams, dried fruit and nuts  
pommery mustard and cornichons  
beet-cured smoked salmon with traditional condiments  
applewood smoked bacon  
chicken apple sausage  
fresh scrambled eggs with herbs  
crispy hash browns with peppers and onion  
omelet station*

## GARDEN AND COMPOSED SALADS

*strawberry melon gazpacho in mini martini glasses with basil oil  
poached octopus and wakame mini salads with miso dressing  
yellow beet, goat cheese, arugula and frisée with citrus vinaigrette  
quinoa tabbouleh with cucumber, tomato, haricot vert, citrus segments and  
cumin orange dressing  
watermelon and feta salad with basil and vanilla grapefruit vinaigrette  
sweet potato and corn salad with chile lime  
charcuterie and antipasti*

## SEAFOOD BAR

*chilled cocktail shrimp and crab claws  
european cocktail sauce, traditional cocktail sauce and  
basil honey mustard  
seasonal vegetables and sides  
saffron fondant potatoes  
green bean casserole with forest mushroom velouté and  
tabasco fried onions  
burnt honey glazed carrots with whipped feta, toasted pepitas and  
pomegranate seeds  
crispy yukon potatoes with rosemary brown butter and parmesan*

## CHEF'S CARVING & SPECIALTIES

*dijon herb crusted lamb with jalapeño pesto and mint pistachio jus  
bacon wrapped pork loin with green tomato chow chow and  
grain mustard demi  
salt crusted salmon with meyer lemon aioli  
cane marinated chicken with coriander sauce and fines herbes pistou*

## BREADS & ACCOMPANIMENTS

*brioche dinner rolls  
sesame lavash and rice crackers  
cheddar mini biscuits  
pastry chef's sweet inspiration display*

## CHILDREN'S MENU

*individual hummus and crudité with carrot and celery sticks  
mini grilled cheese with tomato soup  
skillet macaroni and cheese  
silver dollar pancakes with maple syrup and powdered sugar  
crispy buttermilk brined chicken tenders with  
honey mustard, ketchup and bbq sauces*

OPEN BAR AVAILABLE