



Easter Brunch Buffet

LOBBY GRILL | SUNDAY, APRIL 20 | 11AM - 3PM

COLD OFFERINGS

Little Gem Lettuces

Soft Herbed Focaccia, Marinated White Anchovies, Grana Padano, Lemon Garlic Dressing

Assorted Toast

*Avocado, Roasted Red Pepper, Local Goat Cheese, and Pickled Red Onion
Whipped Ricotta, Pistachio Salsa, Hot Honey
Marinated Artichoke Heart, Parmesan, Crushed Chile, and Green Goddess*

Classic or Pancetta Deviled Eggs

Roasted Carrot Salad

Feta, Pomegranate Vinaigrette, Farro, Spiced Walnuts

HOT OFFERINGS

Herb Seared Mahi Mahi

Street Corn, Jalapeno Basil Vinaigrette

Grilled Chicken Thigh Bites

Jabari Butter, Yellow Rice with Almonds and Golden Raisins

Spring Baby Lamb Chops

Chimichurri Rojo, Butter Poached Pee Wee Potatoes

Roasted Whipped Potatoes

Yukon Gold Potatoes and Garlic

Grilled Broccolini

Shallot Butter

STATIONS

Smoked Salmon Display

Capers, Dill Whipped Cream Cheese, Red Onion, Tomato, Bagel Chips

Sunrise Station

*Omelets Cooked to Order with an array of Fillings
Applewood Smoked Bacon
Cheddar Scallion Potato Cakes*

From the Carving Board

*Cracked Pepper and Herb Crusted Prime Rib of Beef
Natural Jus
Creamed Horseradish*

Iced Seafood Display

*Poached Jumbo Tiger Prawns
Cocktail Sauce, Lemons and Tabasco*

DESSERTS

Lemon Meringue Pie Blueberry Gelee'

Individual

Strawberry Cream Cheese Verrine

Chocolate Cherry Trifle

Raspberry Rippled Cheesecake

Chocolate Caramel Indulgence

Carrot Cake

Assorted Macaroons

Gelato Station

with Assorted Toppings

ADULTS \$82 | CHILDREN (5-12) \$24 | CHILDREN (Infant-4) FREE