

Easter Brunch Menu



Display Stations

SEAFOOD*

poached jumbo shrimp | oysters |
salmon & tuna tataki | snow crab claws

ARTISAN CHEESES

assorted crackers | roasted nuts |
dried fruits

ANTIPASTO

genoa salami | prosciutto | bocconcini |
soppressata coppa | country olives |
cherry pepper | marinated onions

FRESH FRUIT

hawaiian gold pineapple | watermelon |
honeydew | cantaloupe | mango |
fresh grapes | berries

PASTRY AND DESSERT

mini muffins | danish | croissants |
cinnamon rolls |
chef megan's selection of mini desserts

SALADS

baby heirloom tomato caprese |
smoked blue cheese wedge |
petit gem caesar

ARTISAN BREAD

wildflower heritage loafs |
whipped butter | honey | preserves

Chef-Attended Stations

OMELET*

cage-free eggs | egg whites |
bacon | sausage | ham | onion | pepper |
tomato | spinach | cheddar cheese |
jack cheese

BRIOCHE FRENCH TOAST

organic blueberry compote |
house granola | strawberry compote |
powdered sugar | whipped cream |
chocolate chips | bourbon syrup |
white chocolate sauce

Entrée Selections

choice of

SLOW ROASTED PRIME RIB*

crème fraiche potato puree | cippolini onion | campari tomato |
horseradish cream | black garlic au jus

BEEF TENDERLOIN*

herb-roasted baby potato | charred mexican onion | vined tomato |
sauce au poivre | red wine syrup

STRIPED BASS*

carrot silk | roasted baby radish | olive oil poached tomato |
arizona citrus burre blanc

SPICED AIRLINE CHICKEN BREAST

herb cilantro puree | garlic roasted potato | caramelized petit onion |
charred heirloom tomato | cilantro chimichurri | chicken jus

115++ per adult / 50++ per child

*These items may be cooked to order and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, oysters, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions