

Wright At the Biltmore

Easter Brunch

Enjoy Chef Conor Favre's tribute to Easter Brunch. Whether buffet or plated, enjoy them both together. We have also created a little Easter gift for you we hope you enjoy. Bon Appetit!

-Chef Todd Sicolo

Breakfast

Herb Roasted Fingerling Potatoes with Sweet Peppers & Pearl Onions
Buttermilk Pancakes with Fresh Berries & Warm Maple Syrup
Apple Wood Smoked Bacon & Pork Link Sausage
Assorted House Made Mini Breakfast Pastries
Whipped Sweet Butter & Blueberry Butter

Farm Fresh Eggs, Omelets and Frittatas

Made to Order by Biltmore's Best
Selections to Include Lobster, Shrimp, Pacific Crab, Smoked Atlantic Salmon,
Tri Color Peppers, Wild Mushrooms, Honey Ham, Onion, Tomatoes, Spinach,
Local Farm Cheeses, Apple Wood Bacon and Sausage

From the Carving Boards

Sea Salt Crusted Prime Rib of Beef
Roasted Tomato Hollandaise & Rosemary Jus
Arizona Orange Turkey Breast
Cranberry Orange Marmalade & Pan Gravy Drippings

Iced Seafood Bar

Cracked Crab Legs and Jumbo Shrimp
Served with Fresh Citrus, Hot Horseradish, Cocktail Sauce & Local Kumquat
Dipping Aioli

Small Plates by Fermin Gomez

Very Tapas Driven Small Plates to Include

- Rosemary Pork Loin, Roasted Artichoke, Stone Ground Mustard & Chive**
- Grilled & Chilled Scallop with Granny Smith Apple & Pomegranate**
- “B.A.L.T.” Oven Dried Tomato, Watercress, Prosciutto,**
Avocado & Cracked Pepper Focaccia
- Petite Antipasto: Red Pepper, Fennel Salami, House Made Mozzarella & Aged**
Balsamic
- Brie with Wild Berries, Crispy Pancetta Stick & Candied Walnuts**

Pasta

“Now that’s Italian Pasta Station”

**Hand Tossed Pastas with Selection of Sauces
& Shaved Parmesan Cheese**

Pasta Selections:

**Three Cheese Tortellini & Cavatappi
Bolognese, Preserved Lemon Thyme Cream & Fresh Pomodoro
Crushed Red Pepper, Fresh Basil Romano & Parmesan Cheese**

Salad

**Baby Romaine Wedge with Creamy Raspberry & Maytag Blue Cheese
Cucumber Wrapped Field Greens with Goat Cheese Walnuts & AZB Orange
Vinaigrette**

Entrees

**Seared Salmon with Roasted Corn & Fava Bean Hash
Pesto Grilled Chicken Breast with Wild Mushrooms & Cracked Pepper Jus
Jasmine Rice with Dried Cranberries
Roasted Seasonal Vegetables
Olive oil Whipped Potatoes with Aged White Cheddar
Mosaic Couscous with Parmesan Cheese
Haricots Vert with Asparagus**

From the Bakery

**Rustic Bread Display with Breadbaskets and Show Breads, French Baguettes,
Parker House and Sour Dough White and Wheat Rolls
Parmesan Lahvosh with Traditional Butters, Flavored Butters**

- Raspberry Crème Brûlée with Candied Pecans**
- Vanilla Bean Pound Cake with White Chocolate & Raspberries**
- Mini Granny Smith Apple Blossoms & Vanilla Bean**
- Chocolate Hazelnut Mousse Tower**
- Caramel Pancetta with Walnuts**
- Assorted Mini Tortes & Truffles**