



EASTER BRUNCH 2012

BREAKFAST

Cinnamon-Sugar Brioche French Toast, Fresh Berries, Warm Maple Syrup
Apple Wood Smoked Bacon, Pork Link Sausage
Roasted Fingerling Potatoes, Shallots and Rosemary
Assorted House Made Mini Breakfast Pastries
Whipped Sweet Butter, Orange Bloom Honey Butter

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Farm Fresh Eggs and Omelets

Made to Order by Biltmore's Best

Selections to Include:

Lobster, Shrimp, Short Rib, Smoked Atlantic Salmon, Tri Color Peppers, Wild Mushrooms, Honey Ham, Onion, Tomatoes, Spinach, Local Farm Cheeses, Apple Wood Bacon, Sausage

FROM THE CARVING BOARDS

Spiced Prime Rib of Beef

Spicy Horseradish, Béarnaise, Bing Cherry Jus

Maple Glazed Country Ham

Rosemary-apple Marmalade, Pan Gravy Drippings

Rosemary Roasted Tom Turkey

Cranberry - Orange Chutney, Pesto Mayonnaise, Country Gravy

ICED SEAFOOD BAR

Sweet Jumbo Shrimp

Fresh Arizona Citrus, Hot Horseradish, Brandy Spiked Cocktail Sauce, Sour Orange Dipping Aioli

SMALL PLATES

Molasses Duck Breast, Roasted Artichoke, Stone Ground Mustard, thyme
Grilled & Chilled Prawn, Granny Smith Apple & Stone Ground Mustard
The Wright "B.A.L.T.", Oven Dried Tomato, Arugula, Speck, Avocado, Local Olive Focaccia
Roasted Red Pepper, Fennel Salami, Buffalo Mozzarella, Aged Balsamic
Peppered Local Goat Cheese, Poached Berries, Crispy Pancetta, Candied Walnuts
Toasted Brown Butter Brioche, House Cured Salmon, American sturgeon Caviar
Sweet Arizona Corn Cakes, King Crab, Tarragon, Saffron Aioli

PASTA STATION

Hand Tossed Pastas Made to Order with Selection of Sauces

Pasta Selections:

Three Cheese Tortellini, Cavatappi
Veal Bolognese, Preserved Lemon-Thyme Cream, Basil-Tomato Pomodoro,
Olive Oil Roasted Spring Vegetables, Fresh Snipped Oregano
Crushed Red Pepper, Fresh Basil Pesto, Shaved Parmesan Cheese

Salad

Butter Lettuce Wedge, Queen Creek Balsamic, Maytag Blue Cheese
McClendon's Field Greens, Cucumber, Goat Cheese Walnuts, AZB Orange Vinaigrette

ENTREES

Roasted Salmon, Shallot Roasted Turnips and Cherry Tomatoes
Rosemary Grilled Chicken Breast, Wild Mushrooms, Leeks & Coq au Vin
Jasmine Rice with Dried Cranberries
Roasted Seasonal Root Vegetables, Baby Green Beans, Butter Roasted Asparagus
Queen Creek Olive Oil Whipped Potatoes, Parmesan Cheese

FROM THE BAKERY

Rustic Bread Display with Breadbaskets and Show Breads, French Baguettes, Chocolate Cherry Bread, Campagna Baguette, Roasted Garlic Sea Salt Focaccia with Traditional Butters & Flavored Butters

DESSERTS

Warm Donut Holes, Cinnamon Sugar, Chocolate dipping Sauce, Kumquat Jam
Myer Lemon Pound Cake, White Chocolate, Vanilla Compressed Pears
Granny Smith Apple Popovers, Softened Whipped Cream
Chocolate Hazelnut Mousse Stack
Dulce du Leche Crème Brulee, Chocolate Pistachio Crème Brulee & Preserved Lemon Crème
Brulee with Strawberry
Assorted Mini Tortes, Hand Crafted Truffles

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Cakes and Pies

Fresh Plucked Lemon Meringue, Chocolate Oreo Crust and Toasted Coconut Crunch
Mile High, Chocolate Cherry Cake: 5 Layers, Dark Chocolate Icing and Crunchy Almonds
Apple - Rhubarb Pie, Warm Caramel, Crystallized Sugar
Peanut Butter - Milk Chocolate Tart, White Chocolate Cream and Chocolate Dunk Crispy Pearls

95 - Adults

40 - Children 12 and under, infants free