



EASTER BRUNCH BUFFET

Sunday, April 21, 2019

9:00am – 2:30pm

BREAKFAST

Farm Fresh Egg & Omelet Station
Appropriate Accoutrements with Seasonal Flavors and Local Cheese
House Made Honey Spice Pork Belly
Schreiner's Chicken-Apple Sausage
Grilled Chorizo with Roasted Chilies and Chimichurri
Wild Berry-Ginger Pancakes with Strawberries in Vanilla Cream
Southwestern Breakfast Potatoes with Charred Poblano Chilies
Huevos Rancheros with Blue Corn Tostada and Avocado
Assorted Breakfast Breads, Pastries and Fresh Fruits

LUNCH

Seared Sable Fish, Valencia Orange, Roasted Fennel, Rhubarb Sauce
Rosemary Grilled Chicken, Green Garlic, Asparagus, Morel Mushrooms
Roasted Lamb with Spring Vegetables, Sweet Peas, Pepita-Mint Chutney

CARVED

Garlic-Basil Crusted Prime Rib
Red Wine Ancho Chili Sauce
Horseradish Potatoes

Prickly Pear BBQ Glazed Ham
Peach-Jalapeño Chutney

RAW SEAFOOD BAR

Citrus Poached Shrimp, Shucked Oysters
Snow Crab Claws, Red Snapper & Bay Scallop Aguachile
Chipotle Lime Aioli, Tequila Cocktail Sauce, Pomegranate Mignonette,
Louie Sauce, Fresh Lemon & Lime, Mini Tabasco Bottles

SUSHI BAR

California Crab Roll, Spicy Tuna Roll, Pickled Vegetable Roll, Teriyaki Eel Roll
Pickled Ginger, Wasabi, Soy Sauce, Ginger Shoyu
Sea Weed Salad

ANTIPASTO BAR

Salami Rosa, Spicy Calabrese, Toscano, Pistachio Mortadella, Chorizo
Triple Cream Brie, Manchego, Fresh Pulled Mozzarella, Castello Bleu, Cajun, Drunken Goat, Morbier, Pecorino
Crostinis, Kumquat Fig Jam, Sweet & Sour Thyme Jam, Marcona Almonds, Rustic Bread, Crackers

Grilled Spring Balsamic Vegetables, Confetti Marinated Wild Mushrooms, Cannelloni Bean Salad
Organic Baby Roasted Carrots, Charred Balsamic Asparagus, Roasted Red & Yellow Peppers,
Pickled Curried Cauliflower & Tarragon Cherry Tomatoes

SALADS

Butter Lettuce Wedge, Blood Orange, Baby Brie, Candied Walnut Dust, Champagne Vinaigrette
Grilled Avocado & Dungeness Crab Salad, Pickled Onion & Cucumber, Lime Vinaigrette
Beef Carpaccio, Whole Grain Aioli, Caper, Spanish Olive, Persian Cucumber Relish, Crispy Croutons

DESSERTS

Lavish Display of Cakes, Tarts, Verrines, Chocolate Bonbons
Sweet Glazed Donut Wall
Vanilla Waffle Ice Cream Station

Adults | \$105++
Children (Ages 5-12) | \$45++

Reservations Required

Consuming raw or under cooked meats, protein, seafood, shellfish or egg may increase your risk of foodborne illness.
An automatic 18% gratuity and 8.6% tax will be added to all checks. No Discounts will be extended.