



4TH ANNUAL GRAND BRUNCH BUFFET

# EASTER BRUNCH

Sunday, April 20th | 10 am–4 pm

## CARVING STATION

honey baked spiral ham | prime rib | plank roasted scottish salmon  
herb stuffed leg of lamb

## RAW BAR TOWER

colossal shrimp cocktail | oysters on the half shell | ceviche shooters

## HANDMADE SUSHI DISPLAY

chef's assortment of freshly prepared sushi rolls & nigiri

## ARTISANAL CHARCUTERIE DISPLAY

global assortment of fine meats & cheeses

## FROM THE GARDEN

little gem caesar salad | baby beet & citrus with ricotta salata  
heirloom tomato & melon with yuzu vinaigrette  
spring harvest salad with petite greens & baby veg

## CREPE STATION

cherries jubilee | classic suzette | nutella | make your own

## OMELET STATION

classic accompaniments

## BREAKFAST DELIGHTS

classic eggs benedict | berry stuffed french toast | scrambled eggs with fine herbs  
egg white frittata with baby spinach & goat cheese | cinnamon roll strata  
homemade biscuits & white gravy | thick cut applewood bacon  
turkey sausage links | potatoes lyonnaise  
freshly baked assortment of breakfast pastries

*We source local ingredients from our farmer friends, organic whenever possible, and use humanely raised proteins. We are happy to accommodate most dietary restrictions and allergies. Please let your server know.*