



EASTER BRUNCH

Adults \$49 Children 6-12 \$19 Children Under 5 Free 11am - 4pm

CARVING

HERB HONEY HAM
with sauce dijonnaise

PRIME RIB
slow roasted with au jus and
whipped horseradish

TURKEY BREAST
48 hour brined with sage and
brown butter jus

OMELETTES

MEATS tasso ham, chorizo, bacon,
traditional sausage, scrapple,
VEGGIES asparagus, broccolini, leeks,
roasted tomato, forest mushroom, pepper trinity,
spinach, arugula, kale, artichoke, potato, kimchi

CHEESES boursin, goats cheese, aged gouda,
gruyere, cheddar jack, queso fresco
TOPPINGS pico de gallo, salsa verde cruz,
crème friache, parsley pesto, fine herbs

FRENCH TOAST

TOPPINGS & SPREADS macerated strawberry, blackberry, blueberry, white chocolate, nutella,
marshmallow, buttermilk syrup, cinnamon sugar, almond, pecan, orange preserves, spiced butter

YOGURT

TOPPINGS house granola, fresh fruit, dried fruit, organic honey, nuts, lemon curd, agave nectar

HOT

MACARONI GRATIN six cheese baked
CHICKEN SALTIMBOCCA
with prosciutto, sage, fontina, alberino herb jus
EGGPLANT CAPONATA
with garlic spinach

SALMON LOIN
quatre spiced with dill grain mustard vin blanc
GRILLED BROCCOLINI with garlic confit
FINGERLING POTATOES
herb roasted with old bay vinaigrette

GRAINS

CROISSANT, SCONES, MUFFINS & ASSORTED ARTISAN BREADS
with savory and sweet compound butters

SALADS + CHILLED SELECTIONS

TRADITIONAL HOUSE SALAD
with toasted oats and maple sherry vinaigrette
TRADITIONAL GREEK SALAD
with quinoa
EGG & CUCUMBER SALAD
grandma's recipe

MIXED GRILLED VEGETABLES
white balsamic marinated
DUCK TRAP SMOKED SALMON
with traditional accoutrements
PEEL & EAT SHRIMP
with Mississippi delta cocktail sauce
ASSORTED CHEESES
with petite toast, fig and elderflower chutney

DESSERTS

APPLE BROWN BETTY
TARTLET ASSORTMENT
STEAMED SPICE PUDDING

DARK RUM ANGLAISE
PEANUT BUTTER MOUSSE
with golden raisin compote cinnamon roll