



Easter Brunch

Sunday, April 5th, 2015 | 10:30 am – 4:00 pm

- AMUSE BOUCHE -

Deviled Egg

- APPETIZER -

Lobster Bisque

Sherry Cream Froth & Chive

Hearts of Palm Salad

Blood Orange Vinaigrette, Blue Cheese Crumbles, Hearts of Palm

Shrimp Casserole

Dijon Cream Sauce

Heirloom Tomato Salad

Fresh Mozzarella, Goat Cheese, Red Onions, Balsamic Glaze

House Made Granola

Fresh Fruit, Berries, Greek Yogurt, Agave Nectar

Watermelon & Sugar Beet Salad

Mixed Blend, Candied Pecans, Goat Cheese & Herbal Vinaigrette

- ENTRÉE -

10 oz Applewood Smoked Prime Rib

Horseradish Cream & Au Jus

New Zealand Lamb Hash Skillet

Lamb Loin Medallions Corn, Potato, Onions, Bell Peppers, Topped with Eggs Cooked Your Way

Atlantic Salmon

Whipped Potatoes, Blood Orange Beurre Blanc, Succotash

Buttermilk Fried Chicken & Waffles

Buttermilk Fried Chicken Waffle, Thyme Gravy, Whipped Potatoes, Green Beans

Classic Eggs Benedict

Choice of: Canadian Bacon with Hollandaise, Potatoes O'Brien or Fresh Fruit

Chocolate Pain Perdu

Applewood Smoked Bacon, Mixed Berries, Whipped Cream, Chocolate-Raspberry Drizzle, Maple Syrup

Maple Cinnamon Glazed Holiday Ham

German Potato Salad & Baby Carrots

- DESSERT -

Three Tier Carrot Cake

Cinnamon Whipped Cream, Caramel Bailey's Drizzle

Peach Cobbler

Brown Sugar & Cinnamon Peach Filling with Crispy Crumble

Flourless Chocolate Cake

Vanilla Bean Ice Cream, Mixed Berries, Raspberry Coulis

3 Course Prix-fixe | \$35 PP Adults* | \$12 PP Kids (Entrée Only)*

Bottomless Champagne or Mimosa Flights for \$10 | Complimentary Welcome Drink