



EASTER BRUNCH FEAST

\$65 per person

seasonal fresh fruits

steel cut oatmeal brown sugar, candied pecans, cinnamon, roasted apples

greek yogurt parfaits with fresh fruit and lavender honey, house-made granola

macaroni and cheese with aged cheddar sauce

roasted breakfast potatoes, herbs de provence

free range farm fresh scrambled eggs

sicilian ricotta blueberry pancakes

salads

simple green salad, cherry tomatoes, cucumbers, radishes and white balsamic vinaigrette

classic caesar salad, romaine hearts, aged parmesan and torn croutons

breakfast meats

apple smoked bacon, pork sausage, chicken sausage

smoked salmon mini bagels, shaved red onion, cream cheese, capers, tomato, cucumbers

braised short rib with red wine reduction sauce

seared faro island salmon with lemon beurre blanc

baked ham with brown sugar mustard glaze

pastries

fresh baked croissants

fresh baked danishes

assorted muffins

mini banana pudding

chocolate mousse, devil's food cake trifle

kid's menu ages 5-12 \$15

fresh fruit cups

classic crispy chicken finger's with assorted sauces

cheese burger sliders, chuck patty house-made pickles, american cheese

crispy tater tots

assorted candies and cookies

includes one drink of choice

mimosa or bloody mary