

# EASTER BRUNCH

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\$51/Adults & \$24/Children + 23% Gratuity

## Breakfast Area Cold

Pastries - cinnamon rolls, fruit turnovers, danish, eclairs, croissants

Yogurt Parfaits - honey and vanilla with granola, berries

Smoked Salmon - citrus cured, fennel, lemon mascarpone, bagel chips

Fresh Fruit - with berries

## Deviled Egg Station

Classic - with pickled mustard seeds

Dungeness Crab - tarragon

Candied Bacon - with bourbon syrup

## Soup And Salad Station

Wild Mushroom Bisque - morels, sherry cream, fine herbs

Roasted Chioggia Beets - frisee, mache, blue cheese, hazelnuts, red verjus vinaigrette

Mixed Lettuces - shaved asparagus, goat cheese, meyer lemon vinaigrette

Artichoke Crostone - preserved tomato, parmesan, arugula, crispy elephant garlic

## Range Meat And Seafood Station

Roasted King Salmon - celery root, lemon salsa verde

Roasted Lamb Leg - horseradish cream, currant gastrique

## Breakfast Area Hot

Applewood Smoked Bacon

Chicken Apple Sausage Links

Yukon Potato - sweet onion gratin, fontinam thyme

Smoked Ham Hash - marble potatoes, smoked paprika, poached egg, harissa

Brioche French Toast - orange zest, marcona almonds, chantilly, maple

## Omelet Station

Local Meat And Seafood

Spring Vegetables

## Cheese And Charcuterie Station

Local And Domestic Cheese - assorted accompaniments

House Made And Local Charcuterie

## Kids Station

PB & J

Mac And Cheese

Chicken Tenders - potato barrels

Assorted Cookies and Brownies

## Dessert Station

Macaroons, Strawberry Cheesecake, Pistachio Crème Brulee

GF Brownie - raspberries, fresh fruit tarts