



EASTER BRUNCH

Menu

\$65

CARVING BOARD

Herb Roasted Prime Rib of Beef
Maple Sugar Glazed Ham
Stone Ground Mustard Leg of Lamb

BOUNTIFUL CHILLED PRESENTATIONS

Alaskan Snow Crab and Shrimp Cocktail
Fresh Shucked Pacific Oysters
Smoked Salmon with Lemon Wheels and Capers
Assorted Caviar with Diced Red Onions, Diced Egg Whites,
Diced Egg Yolk, and Cream Fraiche
Assorted Hand Rolled Sushi and Sashimi
Imported and Domestic Cheese and Antipasto Tray

BRUNCH TABLE

Clams in Prosecco
Roasted Salmon with Pesto Cream Sauce
Mascarpone Mashed Potatoes
Sautéed Haricots Verts
Omelets and Egg Any Style Made to Order
Bacon & Sausage & Potatoes O'Brien

DESSERT TABLE

White and Dark Chocolate Namelaka
Raspberry Panna Cotta
Crispy Chocolate Mousse Bar
Red Velvet Cake
Pear Chocolate Pave
Carrot Cake
Crepes with Flambé of Strawberry & Banana
Fruit Platter
House Made Ice Cream

