

## Easter Brunch Menu

sunday, april 20<sup>th</sup> 2025

## -eye opener mimosa station-

sparkling wine, fresh juices, berries, grand marnier, st. germain, lemon syrup

## -bakers table-

homemade cinnamon rolls  
butter croissants & pain au chocolat  
freshly baked scones  
assorted danishes & muffins

## -raw bar/cold station-

hog island oysters, hogwash & shallot mignonette  
b.y.o. poke: bamboo rice, spicy tuna, marinated salmon, shrimp, kanikama  
toppings: mango, beets, ginger, edamame, pineapple, scallions, jalapeños  
sauces: spicy mayo, curried cilantro cream, chef's signature ponzu  
ceviches: shrimp ceviche with chipotle, peruvian-style halibut ceviche with aji rojo  
little gem & fennel salad, orange segments, hearts of palm, chardonnay vinaigrette

## -breakfast station-

farm-fresh eggs, caramelized onions, peppers, diced tomato, ham  
sausage, bacon, cheddar, pepper jack, swish cheese  
breakfast potatoes, apple-wood smoked bacon, chicken-apple sausage  
whole wheat, sourdough, english muffins, mini bagels  
gravlax salmon with traditional garnishes  
vintner's eggs benedict, fra'mani rosemary ham, lemon hollandaise

## -soup &amp; kids station-

chilled spring pea soup, meyer lemon, basil  
homemade butter buns  
mac n'cheese  
tater tots

## -hot station-

pacific halibut with warm olivada  
grilled chicken breast "cacciatore"  
lamb tagine, cous cous, apricots, smoked tomato, cinnamon, mint

## -carving station-

slow-roasted prime rib with sauce bordelaise, green peppercorn & horseradish cream  
robuchon-style mashed potatoes  
grilled asparagus, cabernet sauvignon vinaigrette, parmigiano-reggiano

## -grand finale-

assorted mini eclairs & macaroons  
tiramisu in a glass  
cheese blintzes, strawberry-mint compote  
belgian waffles, maple syrup, blueberries  
mini cheesecakes

\$125 per person