

## Easter Brunch

### ~ Buffet ~

Enjoy our Buffet of assorted pastries, breakfast and artisan breads, pasta and quinoa salads, grilled vegetables, fresh fruit and desserts

### ~ Entrées ~ (choice of one)

#### ~Crab Cake Benedict~

Poached eggs, croissant, spinach,  
Béarnaise sauce

#### ~Omelet du jour~

3 eggs, onions, chicken sausage,  
mushrooms, goat cheese, avocado

#### ~Lemon Cottage Cheese Pancakes~

Stack of 3 with sweet citrus coulis  
and maple syrup

#### ~Duck Confit Skillet~

2 eggs medium over 3 potato hash with  
duck confit, spinach and goat cheese

#### ~Vegetable Quiche~

Broccoli, smoked Gouda,  
caramelized onions

#### ~Seafood Crêpes~

Mixture of scallop, shrimp, crab, fennel  
and onions, chardonnay cream sauce

#### ~Slow Roasted Leg of Lamb~

Roasted potatoes, asparagus,  
pistou

#### ~Roasted Chicken Breast~

Soft polenta, poblano peppers,  
corn chowder

#### ~Grilled Bistro Filet~

Mushroom and sausage strata,  
Béarnaise Sauce

#### ~Seared Salmon Strawberry Salad~

Mesclun mix, feta cheese, toasted  
almonds, cucumber, strawberry  
balsamic vinaigrette

**\$45 per person**

Includes coffee, tea or soda and complimentary glass of sparkling wine  
(or Martinelli's sparkling cider for 21 and under)

**Corkage \$13**

18% gratuity and one check for parties of 7 or more

*Executive Chef  
Roderick Williams*