

Easter Brunch Menu



Cold Items

SALAD BAR

Winter Baby Greens and Crisp Romaine, White Balsamic, Buttermilk Ranch, Blue Cheese and 1000 Island Dressing, Cherry Tomatoes, Cucumber, Shaved red Onion, House Made Croutons, Shredded Carrot, Hard Boiled Egg, Diced Ham, Artichoke Hearts, Garbanzo Beans, Roasted Red Peppers, Bacon Lardons, Spiced Pecans, Cheddar Cheese, Crumbled Blue Cheese & More

Local Artisan Cheese & Cured Meat Board, Pickled Vegetables, Crackers

Assorted Seasonal Fruit & Berries with Local Honey and Mint Flavored Yogurt

Assorted Seasonal Raw, Grilled & Marinated Vegetable Crudité
with Buttermilk Ranch, Point Reyes Blue Cheese Dip, Lemon Hummus, Toasted Pita

Chefs Selection of Three Assorted Seasonal Salads

House Smoked And Cured Salmon

with Whipped Lemon Cream Cheese, Pickled Red Onion, Capers, Farm Fresh Egg, Assorted Bagel Chips

Assorted French Breakfast Pasties, Danish Muffins And Sweet Breads
with Devonshire Cream And House-made Preserves

Miniature Yogurt Parfaits With House Granola, Fresh And Dried Fruits

Lemon Poached Tiger Shrimp Cocktail And Oysters On The Half Shell
Grapefruit Mignonette, Cocktail Sauce, Horseradish, Assorted Hot Sauce

Hot Items

PICK YOUR OWN EGG STATION

Assorted Selection of Eggs, Including Local Chicken and Duck Eggs
Chef Attended Omelet and Eggs Made to Order
Dungeness Crab and Traditional Egg Benedict

BUILD YOUR OWN CREPE STATION

Fresh Berries, Whipped Cream, Diced Pineapple, Orange Marmalade, Nutella, Hot Fudge, Caramel, Maraschino Cherries, 3 Homemade Fruit Preserves, Vanilla Sauce, Peanut butter

Farm Fresh Scrambled Eggs with Aged Cheddar and Chive

Bacon and Breakfast Sausage

Roasted Breakfast Potatoes with Caramelized onions and Peppers

Pancakes with Pure Maple and Fruit Infused Syrups

Seared Salmon with White Wine Caper Sauce

Roasted Chicken Breast, Foraged Mushroom and Spinach Fricassee

Wild Rice Risotto, Butternut Squash, Baby Kale, Cranberry Sage Butter Sauce

Roasted Seasonal Vegetables

Buttermilk Whipped Yukon Potatoes

Chef Attended Carved Lamb Leg with Rosemary Lamb Jus and Apple Mint Jelly

Seasonal Desserts and Cookies with Chef Attended Ice Cream Sundae Station