



# Easter Brunch

BUFFET MENU | 2023

## BUTCHER STATION

Roasted Cornish Hen • Duroc Porchetta • Herb Crusted Prime Rib

### **Sauces:**

Demi Glace • Champagne Chermoula • Red Wine Jam

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## OMELET STATION

### **Toppings:**

Bacon • Breakfast Sausage • Andouille • Shrimp • Crawfish • Tofu  
Cheddar • Asiago • Gruyere • Goat Cheese  
Roasted Red Pepper • Red Onion • Green Onion • Seasonal Mushroom  
Heirloom Tomato • Basil • Squash • Zucchini • Sundried Tomato

### **Sauces:**

Choron • Sundried Tomato Pesto • Beurre Blanc

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## COLD SERVE

### **Caesar Salad**

*romaine hearts, black garlic crouton, parmigiano reggiano, apple-wood bacon, pressed egg, fried capers, fines herbs*

### **Little Gem Bibb**

*green goddess, shaved fennel, red onion, spiced peanuts, pomegranate, heirloom tomato, goat cheese*

### **Smoked Salmon Lox**

*whipped dill mascarpone, pickled red onion, fried capers, candied lemon, pressed egg*

### **Seasonal Fruit Platter**

*grapes, strawberry, pineapple, cantaloupe, honey dew, orange, banana, blueberry, raspberry, house granola, chantilly cream, greek yogurt, mixed nuts, seeds*

### **Seafood Platter**

*marinated cocktail claws, lobster salad, clams, mussels, shrimp cocktail, ceviche, tuna dip accompanied with lemon, gribiche, cocktail sauce, fresh horseradish, fried capers, pickled vegetable*

## **HOT SERVE**

Scrambled Eggs

Thick Applewood Bacon

Sage Sausage

White Cheddar Biscuits with Calabrian Butter

Seared Seabass with Lemon Dill Gribiche

Pork n Brussels

*balsamic reduction, asiago, smoked salt*

Peppers n Hash

*red bliss poblano, red onion, black garlic*

Prawns and Polenta

*smoked cheddar, hatch chili, etouffee sauce, gochugaru, scallion*

Nashville Hot Fried Chicken Thighs

Roasted Summer Vegetables

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## **SWEETS AND TREATS**

Mini Brownies *(gf)*

Yuzu Cheesecake

Seasonal Fruit Blondies

Creme Brulees *(gf)*

Mini Muffins

Croissants

Danish

Strudels

