

Easter Brunch Menu

11:00 am - 4:00 pm

Adults: \$95 Children: \$45

BREAKFAST

Eggs Benedict

Omelet Station

Breakfast sides: Bacon, Chicken Sausage,
Breakfast Potatoes, Country Sweet Potatoes

BREAKFAST TOAST STATION

Avocado Toast

Pickled Red Onions, Radish, Tomato Jam and Cilantro

Ricotta Toast

Ricotta Cheese, Strawberry, Wild Honey and Pistachio

Banana Toast

Wheat Bread with Almond Butter, Chia Seeds and Banana

Smoked Salmon Toast

Whipped Cream Cheese, Caper Berries, Sliced Cucumber

SALADS

Moroccan Carrot Salad

Carrots, Lettuce, Raisins, Parsley, Lemon Vinaigrette

Roasted Beet Salad

Beets, Goat Cheese, Orange, Almonds, Citrus Vinaigrette

Mixed Green Salad

Cucumber, Fennel, Watermelon Radish, Carrots, Tomato

Bloomsdale Spinach Salad

Radicchio, Apples, Blueberries, Walnuts, Balsamic

Bufala Caprese

Bufala Mozzarella, Heirloom Tomato, Basil

Assorted Deviled Eggs

Traditional, Avocado, Truffle, Bacon & Scallion

HOT STATION

Honey Baked Spiral Ham

Pineapple & Cherry Chutney

Skuna Bay Salmon

Grain Mustard, Lemon, Dill

Harissa Chicken

Grilled Vegetable Couscous

Grilled Asparagus

Hollandaise, Toasted Almonds

Paprika Roasted Heirloom Rainbow Carrots

SUSHI & SEAFOOD BAR

Chef's Selection of Sushi Rolls

West Coast Oysters, Poached Shrimp, King Crab Legs,
Marinated Peruvian Scallops, Tuna Poke

CARVING & BBQ STATION

Prime Rib

Leg of Lamb

SOUPS

Lobster Bisque

FRUIT & CHEESE

Fresh Seasonal Fruit, California Cheese Board

BAKERIES & DESSERTS

Chef Thomas Henzi's Selection of Breakfast Pastries,
Mini Bagels and Hand Crafted Desserts
to include bread pudding, and Festive Easter Desserts