



Easter Brunch Menu



Sunday, April 16th
11:00am-5:00pm

Patisserie Station

Assortment of artisan breads, pastries, croissants, muffins and biscuits accompanied by fresh fruit, berries, whipped butter, and an assortment of jams and honey

Raw Bar

Freshly shucked native oysters, crab claws, peel and eat shrimp, and ceviche accompanied by fresh lemons, horseradish, cocktail sauce, and mignonette sauce

Smoked Seafood, Salad, and Antipasto Station

Display of freshly smoked seafood with traditional accompaniments, array of Garden, Caesar and Caprese salads, freshly sliced cured meats, cheese, mixed Greek olives and grilled vegetables, accompanied by a selection of grilled crostini and crackers

Entrée Selection

Lobster Bruschetta

Poached egg atop brioche, with avocado, beefsteak tomato and bacon, finished with a buttery native lobster hollandaise sauce

"Ranchers" Breakfast

Chili smoked ribeye with cast iron over easy egg, breakfast fingerling potatoes, asparagus bundle wrapped in smoked bacon

Crab Crusted Salmon

Crab crusted Scottish salmon filet, creamed corn egg strata, and crispy kale chips

Veal Join Chop

Crispy grit cakes, sweet and sour beets, fresh morels, and English peas

French Toast and Foie Gras

Walnut and cherry bread pudding French toast, seared foie gras, bourbon infused maple syrup, and melon frisee salad

Desserts

Butler selection of fresh desserts

Bloody Mary Bar

\$15.50 - Make your Own

\$68 per person

\$30 kids menu (including stations)

