

easter

BRUNCH

APRIL 9, 2023

10:30 AM - 4:00 PM



“LIVE ACTION STATIONS”

OMELET

chef's selection of seasonal toppings

SNAKE RIVER FARMS WAGYU TOMAHAWK

truffle reduction

PORCHETTA

caramelized cipolinni salsa verde

WHOLE FRIED TAI SNAPPER

crunchy garlic sauce | chermoula

GNOCCHI

preserved lemon | peas | mushroom

RESTAURANT “PORTABLE STATIONS”

MADE SALAD STATION

gem | mixed greens | rocket greens | housemade croutons
roasted mushrooms | crispy bacon | selection of dressings

CAVIAR STATION

blini | egg | creme fraiche | chives

TAKE A STROLL

CHILLED SEAFOOD BAR

lobster tail | snow crab claws | oysters | shrimp | green tip mussels

EGGS BENEDICT

shaved Nueskes ham | hollandaise

FLUFFY SCRAMBLED EGGS

AVOCADO TOAST

CROQUE MADAME

herb roasted heirloom carrots | delta asparagus

WOODFIRED

SMOKED SALMON FLATBREAD

creme fraiche | chive

CARBONARA PIZZA

pancetta | farmers market egg

WOODFIRED BREAKFAST POTATOES

CHARRED ADOBO CAULIFLOWER

spring gremolata

PASTRIES & CONFECTIONS

butter croissants | pain au chocolat | seasonal danish | local honey
tiramisu | french macarons | fudge brownie nest | carrot cake
lemon meringue tart | assorted cookies | berry cheesecake
mini cupcakes | assorted mousse cups

\$185⁺⁺ per person

*Pricing excludes additional alcohol, tax & service charge. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 6 or more.*