

EASTER BRUNCH 2017

Carving Station

Mediterranean Spice-crusted Roast Leg of Lamb

Mint demi glace, cucumber yogurt sauce, and garlic naan bread

Entrée

Slow-baked Honey-sugar-rubbed Pit Ham

Roasted Arctic Char with Lobster Mousse, Sauce Royale

16-spice Roasted Chicken

Side Items

Five-cheese Au Gratin Potatoes

Local Roasted Spring Vegetables

Grilled Asparagus, Spring Pea, Parmesan Ramp Risotto

Salad

Rainbow Easter Salad

Grapefruit, orange, pomegranate, crumbled goat cheese, spring greens,
and smokehouse almonds, served with house vinaigrette

Ambrosia

Marshmallows, pineapple, pear, peach, and cherries, tossed with whipped cream

Breakfast

Chicken-fried Steak and Country Gravy

Butter-brushed Biscuits with Preserves

Country Egg Scramble

Shaved potato, baby spinach, sautéed bell peppers, and cheddar cheese crumble

Scrambled Eggs

Honey-cured Bacon

Scallion Potato Hash

Chilled Fresh Fruit Display

Dessert

Warm Strawberry-rhubarb Crumble

Served with vanilla bean ice cream

Cake

Petit Fours