

# Easter Brunch

## FARM STAND

Grilled Asparagus with Balsamic Reduction | Shaved Pecorino Romano, Toasted Pine Nuts  
Romaine Hearts, Sourdough Croutons, Asiago Cheese and Creamy Caesar Dressing  
Spring Greens Salad with Apples, Bleu Cheese, Toasted Almonds, Cider Vinaigrette  
Super Foods Salad with Quinoa, Roasted Broccoli, Kale, Peas and Fava Beans  
Cucumber & Feta Cheese Salad with Dill Vinaigrette  
Saffron Wild Rice Salad with Roasted Squash, Peppers, Sherry Vinaigrette  
Fresh Seasonal Fruits to include Melons, Pineapple, Berries

## DAIRY FARM

Paprika Goat Cheese, Dill Goat Cheese, Shaft's Bleu Cheese with Local Honey  
Chipotle Cheddar, White Cheddar, Smoked Gouda, Swiss, Havarti  
Baked Brie with Dried Fruit & Nut Chutney  
Painted Lavosh, Crackers and Sliced Baguettes

## THE WARF

Lemon Fennel Poached Shrimp and Crab Claws with Cocktail Sauce & Remoulade  
Smoked Salmon with Red Onions, Egg Yolks, Egg Whites, Capers, Tomatoes, Cream Cheese  
Oysters on the Half Shell, Champagne Mignonette

## CARVERY

Pesto Crusted Prime Rib of Beef with Horseradish Demi-Glace  
Whole Grain Mustard Glazed Ham  
Mint Mustard Crusted Leg of Lamb

## HOLIDAY BREAKFAST FAVORITES

Cinnamon Brioche French Toast with Vermont Maple Syrup  
Fluffy Scrambled Eggs | Fluffy Scrambled Eggs with Chicken Apple Sausage and Gruyere Cheese  
Crispy Bacon & Pork Sausage  
The Paloma Benedict on English Muffins, Chorizo Refried Beans,  
Poached Egg, Chili-Spiced Hollandaise

## OMELETS MADE-TO-ORDER

Blended Eggs, Egg Whites, Whole Eggs, Mushrooms, Ham, Bay Shrimp, Bell Peppers, Scallions,  
Cheddar Jack Cheese, Spinach, Tomatoes, Cheese

## SEASON'S BEST ENTRÉES AND ACCOUTREMENTS

Pan Roasted Salmon with Minted Sweet Pea Emulsion, Cherry Tomatoes, Sweet Peas  
Yucatan Style Chicken Breasts with Achiote Cream, Caramelized Pineapple Habanero Compote  
Portabella Mushroom Ravioli with Lemon Basil Cream  
Yukon Gold Mashed Potatoes with Roasted Poblano Steamed Spring Vegetables

## PASTRY SHOP

Eclairs | Cream Puffs | Easter Macaroons | Guinness Chocolate Decadence Cake | Assorted Easter Cupcakes  
Carrot Cake | French Coffee Torte | Red Velvet Cake | Wild Berry Mousse Tartlets | Truffles  
Gluten Free Mango Opera Cake | Espresso Brownies | Chef's Inspirational Favorites  
Starbucks Regular & Decaffeinated Coffee & Assorted Teas

**ADULTS | \$59.50 PER PERSON**

**AGES 12 - 6 | \$25.50 PER PERSON**

**AGES 5 & UNDER | COMPLIMENTARY**