



## Easter Brunch Buffet

Sunday, April 16th 2017, 10am - 3pm

### Seafood Bar

Gulf Shrimp Cocktail, Horseradish - Tomato Sangrita  
House Smoked Salmon, Caper, Shallot, Tomato, Whipped Cream Cheese  
Iced Gulf Snapper Ceviche  
Petite Lobster Rolls

### Charcuterie Cheeses and Salads

Imported Cheese Board, Charcuterie Board  
Baby Kale Salad, Farro, Sweet Potato, Ginger Soy Vinaigrette  
Fresh Fruit Salad  
Parkshore Salad  
Caesar Salad  
Artisan Breads

Poached Free Range Natural Eggs, Smoked Ham, Asparagus, Hollandaise  
Banana French Toast Bread Pudding, Pure Maple Syrup  
Applewood Smoked Bacon  
Grilled Niman Ranch Sausages  
Cheese Blintzes, Berry Compote

### Omelets made to order From the Kitchen

Carved Niman Ranch Leg of Lamb  
Bacon Onion Jam, Horseradish Sauce, Brioche Buns  
Pan Seared Open Blue Cobia, Lemon Caper Butter Sauce  
Grilled Chicken Breast, Sundried Tomato Boursin Sauce  
Balsamic Grilled Vegetables  
Sharp Cheddar Mac and Cheese  
Parmesan Roasted New Potatoes  
Cilantro Jasmine Rice

Assorted Danishes and Pastries  
Dessert Bar and Easter Candies

\$49 per person | \$16 for kids 12 and under