

# EASTER BRUNCH

Sunday, April 9 • 7am–2pm

\$50 per Person, \$30 per Child

*Bottomless Mimosas & Bellinis \$30 per Person*

\$10 Bloody Mary

## COLD BREAKFAST

### **Yogurt Parfait**

Wild Berries, Strawberry, Yogurt, Granola

### **Assorted Fruit**

### **Charcuterie & Cheese Board**

Chef's Selection of Cured Meats, Assorted Cheese

### **Kale Salad**

Tuscan Kale, Quinoa, Toasted Almonds, Lemon-Honey Vinaigrette

### **Caesar**

Romaine Hearts, House Dressing, Pecorino Romano

### **Deviled Eggs**

Farm Fresh Egg, Smoked Salmon, Dill, Capers

### **Assorted Toast & Jams**

## HOT BREAKFAST

### **Roasted Aged Prime Rib of Beef**

Au Jus, Creamy Horseradish

### **Traditional Baked Ham**

12-Hour Baked Cured Ham, Wild Mountain  
Honey, Clove, Moldon Salt

### **Egg Tortilla Cups**

Pressed Corn Tortilla, Aged Cheddar, House Salsas

### **Egg White Bites**

Tomato, Spinach, Assorted Cheese

### **Baked French Toast**

Raspberry, Maple Syrup, Toasted Coconut

### **From the Hog**

Apple-Wood Bacon, Breakfast Sausage

### **Breakfast Starch**

Roasted Yukon Potatoes, Peppers, Onions,  
Aromatics, Winter Spice

