



**Easter Sunday Brunch Buffet**  
**April 16th, 2017**  
**11AM – 3PM**

**Chef Attended Omelet Station**

*Enjoy your own made-to-order omelet prepared with the finest local California ingredients*

**Chef Attended Carving Station**

*Carved to order Slow Roasted Grass Fed Prime Rib or Beef, Horseradish Cream, Red Wine Au Jus, Buttermilk Potato Puree and Warm Artesian Rolls*

**Soup**

Heirloom Carrot & Ginger Soup

**Salads**

Sliced Melon Platters & Fresh Local Berries

Straus Family Greek Yogurt, House-made Granola

Applewood Smoked Salmon, Capers, Red Onion

Farmer's Market Vegetable Crudités, Roasted Garlic Hummus

Local Baby Mixed Greens, Creamy Ranch & Balsamic Dressings

Heirloom Baby Beets, California Avocado, Easter Egg Radishes, Red Quinoa, Shallot Vinaigrette

Grilled Asparagus, Lemon Infused Extra Virgin Olive Oil, Pine Nuts, Parmesan

**Entrees**

Traditional Eggs Benedict

Balsamic Fig Glazed Chicken

Merlot Braised Beef Short Ribs

Maple Roasted Alaskan King Salmon

Vegan Biscuits & Wild Mushroom Gravy

Oven Roasted Brussels Sprouts & Heirloom Baby Carrots

Parmesan Potato Gratin

**Dessert**

Chocolate Peanut Crunch Bars

Blueberry Creme Brule's

Strawberry Short Cakes

Selection of Easter Cakes, Pies & Tarts

Chocolate Easter Eggs & Bunnies



**\$80.00 per person plus tax and 20% service charge**  
**\$40.00 per person (children 5-12 years)**  
Free for children 4 and under