

EASTER BUFFET 2019



ADULTS

\$49 / \$25

CHILDREN

EXECUTIVE CHEF
JOHNATHON PAULEY

TAX & GRATUITY NOT INCLUDED
EASTER SUNDAY
10:00 AM-3:00PM

AQUAPONIC GREENS SALAD WITH CITRUS DRESSING

SALMON GRAVLAX WITH NOT SO TRADITIONAL GARNISHES

SEASONAL FRESH FRUIT DISPLAY

FRESH BISCUITS AND PORCETTA GRAVY

PRETZEL BREAD WITH MAPLE WHISKEY BUTTER

GREEN BEANS WITH PANCETTA LARDONS

YUKON GOLD WHIPPED GARLIC POTATOES

CRISPY SAGE POTATOES WITH CHILI SALT AND COTIJA

CRISPY BRUSSEL SPROUTS WITH FERMENTED CHILI SAUCE

SEARED WILD VERLASSO SALMON WITH BRUNOIS CREAM

ROASTED CHICKEN WITH CIPPOLINI ONION AND JUS

CARVED SMOKED BRISKET WITH SPICY PEACH SAUCE

CARVED PEPPERCRUSTED STRIPLOIN WITH HORSERADISH CREME FRAICHE

S'MORES CHEESECAKE

CHOCOLATE CHIP COOKIES

CHOCOLATE CAKE

MINI CITRUS MOUSSE

BERRIES AND CREAM

THE FINEST
DRY AGED BEEF

distinctly rich flavor

DRY AGED STEAKS ARE AVAILABLE FROM THE
KITCHEN IN LIMITED QUANTITIES FOR AN ADDITIONAL
COST. PLEASE ASK YOUR SERVER FOR DETAILS

