

## EASTER SUNDAY BRUNCH

SUNDAY, APRIL 16 | 10 AM - 5 PM

Potato and Leek Puree  
Regional Cheese Display—Fresh Fruits & Melon  
Bagels and Assorted Breakfast Pastries  
Pacific Smoked Salmon with Traditional Accompaniments  
Smoked Rocky Mountain Trout  
Assorted Patè—Galantine—Terrines  
Oysters on The Half Shell with Sauvignon Blanc Mignonette  
Iced Shrimp Cocktail—Cocktail Sauce and Lemon  
Field Greens with Assortment of Condiments and Dressings  
Orzo Pasta Salad—Tomato, Arugula, Corn, Pecorino  
Roasted Vegetables and Frisse Salad with a Balsamic Vinaigrette  
Quinoa—Dried Fruits, Candied Pecans  
Freshly Baked Artisan Breads and Assorted Butters

### FROM THE HEARTH

Herb Roasted Prime Rib —Au Jus, Creamy Horseradish  
Eggs and Omelets Made-to-Order:  
Farm Fresh Eggs, Egg Whites and Egg Beaters with Choice of Fillings  
Crisp Belgium Waffles:  
Whipped Cream, Berries, Butter, Warm Maple Syrup

### ENTRÉES

Seared Chicken Breast—Hunter's Sauce  
Salmon Fillet—Chardonnay Cream  
Slow Roasted Pork Loin—Roasted Apple Demi  
Boursin Whipped Potatoes  
Garden Wild Rice Pilaf  
Butter Glazed Asparagus and Baby Carrots  
Eggs Benedict  
Country Style Sausage  
Roasted Breakfast Potatoes  
Apple Smoked Bacon  
French Toast—Syrup, Chantilly Cream, Fresh Berries

### SWEETS

Deluxe Chocolate Strawberries, Columbian Bittersweet Chocolate Mousse Cones,  
Orange Dreamsicle Torte, Chocolate Hazelnut Praline Torte, Cypress Salted Caramel Cheesecake Tart  
Chocolate S'mores Tart, Hand Crafted Artesian Chocolate Truffles (Gluten Free Option),  
White Chocolate Raspberry Crème Brulee (Gluten Free Option), French Macaroons,  
Warm Pecan Pie Bread Pudding, Jars of Jelly Beans, Chocolate Easter Eggs, and Assorted Candies

### KIDS BUFFET

Chicken Tenders with BBQ Sauce—Mac & Cheese—Corn Kernels  
Cheese and Pepperoni Pizzas—Carrots & Celery Sticks—Brownies—Rice Krispy Treats