

# EASTER BRUNCH BUFFET 11AM – 3PM

*\$55 Adults | \$26 Children | Children 5 & Under are Complimentary  
Soda, Coffee, Tea, & Water Included | All Other Beverages Charged on Consumption*

## PASTRY CHEF'S BASKET OF GOODIES

*Breads | Danish | Croissant | Muffins | Fruit Tarts | Cakes | Cookies | Candies | Confections  
David Burke's Cheesecake Lollipops | Cotton Candy*

## YOGURT PARFAITS & FRESH FRUIT

*Granola | Vanilla Yogurt | Berries | Melon | Pineapple | Stone Fruit*

OMELLETES & EGGS MADE-TO-ORDER *Seasonal Ingredients | Egg Whites or Whole Eggs*

EGGS BENEDICT | POTATO HASH | BREAKFAST MEATS

RIGATONI *Sausage | Peas | Tomato | Parmesan Cheese*

MAPLE & BLACK PEPPER 'BACON ON A CLOTHESLINE' *Lemon | Pickles*

CHICKEN CORDON BLEU *Roasted Potatoes | Rosemary | Crispy Shallots*

ASSORTED QUICHE & DEVILED EGGS

CHEF ROBERT'S EXTRA SPECIAL FRENCH TOAST *Maple Syrup | Whipped Cream*

FRIED CHICKEN & WAFFLES *Country Gravy | Maple Syrup*

DAVID BURKE'S PASTRAMI SMOKED SALMON

*Bagels | Pickled Onions | Sliced Tomato | Red Onion | Egg | Capers | Cream Cheese*

BRAISED BISON SHORT RIBS *Wild Mushrooms | Orecchiette Pasta | Truffle Mousse*

CHARCUTERIE & FROMAGE

*Cured Meats | Imported Cheeses | Crostini | Dried Fruit | Candied Nuts | Local Honey*

TOMATO & MOZZARELLA *Basil | Olive Oil*

DIY SALAD BAR *Mixed Greens | Seasonal Vegetables | Olives | Anchovies | House-made Dressings*

ICED RAW BAR & CHILLED SEAFOOD

*Clams & Oysters on the ½ Shell | Shrimp Cocktail | Tuna & Salmon Tartar Tacos | Calamari | Mussels  
Lemon Wedges | Louisiana Hot Sauce | Horseradish | Cocktail Sauce*

GINGER & BLACK PEPPER SALMON *Shaved Brussels Sprouts*

CARVED-TO-ORDER *Prime Rib | Lamb | Served with Seasonal Accoutrements*