



EASTER BRUNCH

\$49 Per Person (excluding tax & gratuity)

DISPLAYS

Artisanal Fruit & Cheese

Selection of Hand-Crafted Cheeses | Sliced Seasonal Fruit | Assorted Crackers & Crostini

Charcuterie Board

Local & Imported Cured Meats | Country Olives | House-Made Accompaniments | Sliced Baguette

Chilled Seafood Display

Jumbo Shrimp Cocktail | Salmon Gravlax with Traditional Accompaniments | Mini Lobster Rolls

BUFFET

Roasted Carrot & Ginger Bisque - *gf, vg*

Ras el Hanout | Coconut Milk | Thai Basil

Roasted Root Vegetable Salad - *gf, vg*

Quinoa | Arugula | Carrots | Parsnips | Pickled Onions | Citrus-Dill Vinaigrette

Shakshuka*

Smoked Chili Tomato Sauce | Farm Eggs | Fresh Herbs | Toasted Baguette

Blueberry and Citrus Bread Pudding

Mascarpone Frosting | Maple Syrup

Chef-Carved Maple Glazed Ham - *gf*

Whole Grain Mustard Aioli | Maple Syrup

Slow Roasted Leg of Lamb* - *gf*

Mint Jelly | Peppercorn Jus

Crab-Stuffed Haddock

Citrus Hollandaise | Tarragon | Tomato Concassé

Whipped Potatoes *gf* | Roasted Spring Asparagus *gf* | Vegetable Fritters *gf* |

Haricots Verts *gf* | Balsamic Roasted Brussel Sprouts *gf*

SWEETS

Heirloom Carrot Cake with Whipped Cream Frosting

Berry Shortcake with Seasonal Compote

Valley View Farms Seasonal Pies

Freshly-Baked Muffins, Pastries, and Cinnamon Rolls

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*