



EASTER BRUNCH

\$59 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 Pepper & Tomato Bisque - *gf, vg*

Fresh Basil | Thyme | Roasted Garlic

Harvest Greens Salad - *gf, vg*

Asparagus Tips | Baby Radishes | Shaved Carrots | Sunflower Seeds | Pickled Peppers
Roasted Shallot Vinaigrette

Eggs Al Forno

Farm Eggs Baked in House-Made Marinara Sauce | Fresh Basil | Parmesan Reggiano

Cinammon Roll Bread Pudding

Whipped Vanilla Mascarpone

Chef-Carved Easter Ham - *gf*

Pineapple Agrodolce | Maple-Chili Glaze

Slow Roasted Leg of Lamb* -*gf*

Mint Jelly | Whole Grain Mustard Demi-Glaze

Crab-Stuffed Haddock

Citrus Tarragon Beurre Blanc

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

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

SWEETS

Heirloom Carrot Cake with Whipped Cream Cheese 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.*