

EASTER BRUNCH FEATURES



FRUITS , NUTS GRAINS & SALADS

Tropical Fruit and Berries

Greek Yogurt, Granola with Dried Fruits

ARTISAN GREENS

Cucumbers, Onions, Tomatoes, Carrot Matchsticks, Olives , Nuts, Seeds, Broccoli and Cauliflower Florets

IMPORTED & DOMESTIC CHEESES, SALAMI'S DRIED SAUSAGES, PICKLES, ROASTED PEPPERS, MORTADELLAS AND ITALIAN MEATS

COLD SALADS

Honey Oriental Chicken Pecan Salad, Broccoli Red Onion and Roquefort Salad

SLICED PASTRAMI SALMON

Capers , Shaved Onion , Tomatoes, Herbed Cream Cheese

ICED SHELLFISH

Oysters, Shrimp. Mussels, Snow Crab Clusters, Cocktail sauce , Lemons

CHEF'S OMELET & PASTA STATION

Omelet's & Pasta made to Order

RICOTTA CHEESE FILLED CREPES

BELGIAN WAFFLES & BUTTERMILK PANCAKES

THE CARVERY

Slow Roasted Prime Rib, Burgundy Au Jus

Slow Roasted Leg of Lamb, Mint Jelly & Natural Jus Lie

Bone—In Virginia Ham, Mai tai Relish

HOT ITEMS

Pan Flashed Mahi –Mahi with Tropical Relish and Sweet Plantains

Double Baked Herbed Red Bliss Potatoes

Breakfast Breads, Pastries, Hearth Baked Hard Rolls

DESSERT STATION

Warm Banana Foster & Brioche Bread Pudding, Vanilla Sauce, Cheesecakes, Cookies, Pies, Petite Fours, Assorted Cakes, Whipped Cream and Fresh Cubed Fruits

Sunday, April 1st, 2018 9AM - 4PM

Adults \$58| Children Ages 4-12 \$22

Please Call 541-5600 for Reservations

20% gratuity added to parties of 6 or more. No discounts or coupons will apply.

