



Easter Brunch Buffet

LOBBY GRILL | SUNDAY, APRIL 5 | 12PM - 4PM

COLD OFFERINGS

Little Gem Lettuces

Soft Herbed Focaccia, Marinated White Anchovies, Grana Padano, Lemon Garlic Dressing

Assorted Toast

*Avocado, Smoked Salmon, Everything Cream Cheese, Crispy Caper Whipped Ricotta, Pistachio Salsa, Hot Honey (V)
Avocado, Roasted Peppers and Cherry Tomato, Balsamic (V)*

Classic Deviled Eggs (GF, DF, V)

Horseradish, Pancetta Deviled Eggs (GF, DF)

Ancient Grain Salad

Farro, Quinoa, Roasted Tomato, Cucumber, Feta, Black Olive, Red Wine Herb Vinaigrette (V)

Orzo Antipasto Salad

HOT OFFERINGS

Herb Seared Salmon Filet

Green Chile Polenta, Smoked Tomato Beurre Blanc (GF)

Seared Chicken Breast

Lemon Caper Crème, Marinated Artichokes, Gremolata (GF)

Spring Baby Lamb Chops

Chimichurri Rojo, Grilled Lemon (GF)

Roasted Whipped Potatoes

Yukon Gold Potatoes and Garlic (GF)

Grilled Broccolini

Shallot Butter (GF, V)

STATIONS

Sunrise Station

*Omelets Cooked to Order with an array of Fillings (GF)
Applewood Smoked Bacon (GF, DF)
Cheddar Scallion Potato Cakes (GF)*

From the Carving Board

*Cracked Pepper and Herb Crusted Prime Rib of Beef
Natural Jus (GF, DF)
Creamed Horseradish (GF)*

Iced Seafood Display

*Poached Jumbo Tiger Prawns
Cocktail Sauce, Lemons and Tabasco (GF, DF)*

DESSERTS

Passionfruit Blueberry Ripple Cheesecake (GF)

Pistachio Raspberry Entremets

Hazelnut Crunch Torte

Hummingbird Mini Cakes

Coconut Mango Robin's Egg

Rocky Road Pot de Crème Shooter

Chocolate Covered Strawberries (GF)

Gelato Station

*Strawberry Chocolate, Vanilla and Pistachio
with Assorted Toppings (GF)
Sorbet available for Dairy Free and Vegan Guests.*

ADULTS \$84 | CHILDREN (5-12) \$29 | CHILDREN (Infant-4) FREE

V = Vegetarian, VG = Vegan, GF = Gluten Free, DF = Dairy Free