

# EASTER Brunch

Sunday, April 9th, 2023  
Seatings at 11am and 3pm  
\$105 Per Adult  
\$45 Children 6-12 years old

## Buffet Options

Sliced Seasonal Fresh Fruit, Honey Yogurt, House Made Granola Bark

Cinnamon Rolls- Cream Cheese Frosting

Assortment of House Made Pastries

Deviled Eggs- Chives, Smoked Paprika

Egg Frittata ~ Asparagus, Goat Cheese, Caramelized Onion, Spring Herbs

Chef Attended Bananas Foster French Toast Station-Grade A Maple Syrup

Beet Cured King Salmon- Bagel Crostini, Capers, Pickled Shallot, Hard-Boiled Egg, Dill Cream Cheese

Baby Frisée, Organic Greens, Marionberries, pickled Shallots, Manchego Cheese

Preserved Meyer Lemon, Citrus Vinaigrette

Little Gem Caesar Salad- Grana Padano, Sourdough Crouton

Orzo Pasta Salad- Pancetta, Castelvetrano Olives, Heirloom Cherry Tomato, Mozzarella, Basil Pesto

Herbed Rubbed Leg of Lamb Carving Station, Horseradish Cream, Mint Chutney

Wild Mexican Shrimp Paella- saffron aioli, lemon

Ratatouille Tian Provençal- fire roasted tomato polenta, thai basil

Grilled Broccolini, Lemon, Parmesan, Crispy Shallots

Cascada House Rolls, Honey Butter

## Dessert

Carrot Cake Cupcakes, Cream Cheese Frosting

Lemon Meringue Tarts

Shortbread Cookies, Coconut Macaroons, Double Chocolate Brownies

Chocolate Pavlova, Strawberry Rhubarb Shortcake

*Key- (V) vegetarian (GF) gluten free (DF) dairy free (VG) vegan  
We have Udis gluten free bread available upon request*

*\*consuming raw or undercooked meats, poultry, shellfish or eggs  
may increase your risk of foodborne illness.*