



## Starters & Salad

**Bread & Pastry Display** - Biscuits, Blueberry Scones, Dinner Rolls, Sliced Baguette, Herbed Focaccia, Croissants,  
Whipped Butter, Spring Herb Butter

**Baby Gems** - Radish, Sunflower Seeds, Spring Onions, Creamy Lemon Dressing

**Sugar Snap Peas & New Potato** (vg) - Caramelized Onions, Toasted Mustard Seeds, Tarragon Vinaigrette

**Artichoke & Farro Salad** - Finocchiona Salami, Basil & Mint Leaves, Chili Toasted Bread Crumbs

**Kale & Romaine Caesar** - Parmesan, Focaccia Croutons, Caesar Dressing

**Local Cheese & Charcuteries** (v) - Seasonal Fruits and Preserves, Cornichons, Mustards, Local Honey

**Deviled Eggs** - Traditional, Pea & Bacon, Smoked Salmon & Dill

**Raw, Pickled & Grilled Vegetables** - Avocado Yogurt Tzatziki, Vegan Pesto, Piquillo Pepper Hummus, Lemony Ranch

**Coastal Table** - Oysters on 1/2 Shell (gf, df), Fennel Poached Shrimp (gf, df), Assorted Smoked Seafood (gf, df), Traditional  
Cocktail Sauce, Grape Mignonette (gf, vg, df), Capers Dill Aioli (gf, v, df), Tabasco (gf, vg),  
Lemon Wedges (gf, vg)

**Chinatown Dim Sum** - Selection Inspired by San Francisco's Chinatown, Soy Sauce, Black Vinegar, Garlic Chili Sauce

## Chef Attended Stations



### Leg of Lamb (gf, df)

Orange and Dill Gremolata,  
Pickled Blueberries

### Omelette Station

Local Seasonal &  
Traditional Fixings

### Bone in Prime Rib (gf, df)

Horseradish Cream (gf, v),  
Au Jus (gf), Potato Rolls



For your convenience, a 20% mandatory gratuity will be applied to all food service checks.

We are committed to sourcing local, organic, and sustainable products whenever possible.

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


(v) - vegetarian | (vg) - vegan | (gf) - gluten free | (n) - contains nuts | (df) - dairy free




  
**EASTER BRUNCH**  
 2025  


### Entrées & Sides

**Carrot & Ginger Soup** (gf, v) 

**Pommes Anna** (gf, v) - Thyme Infused Butter 

**Spring Vegetables** (gf, vg) - Asparagus, Brussel Sprouts, Broccoli, Haricot Verts, Snap Peas, Pearl Onions

**Eggs Benedict** - Canadian Bacon, Lemony Hollandaise Sauce

**Lemon Ricotta Blintz** (v) - Orange Butter Sauce, Blueberries

**Poached Salmon** (gf) - Bed of Shaved Fennel, Dill & Lemon Caper Cream

**Truffle Pea Risotto** (gf, v) - Parmesan, Sugar & Snap Peas, Wild Mushrooms

### Desserts

**Candied Lemon Panna Cotta**

**Easter Egg Cake Pops**

**Fresh Fruit Tarts**

**Blueberry Cheesecake**

**Rosemary & Orange Madeline Cookies**

**Beignets**

**Gluten Free Delights** - Macaroons, Coconut Lemon Bars

**Sliced Seasonal Fruits and Berries**

### Children's Buffet

**Cinnamon French Toast** (v) - Maple Syrup

**Applewood Smoked Bacon** (gf, df)

**Chicken Tenders** - BBQ Sauce, Mustard, Ketchup

**Tater Tots** (gf, vg)

**Celery & Carrot Cups** (gf, v) - Ranch Dressing

**Grapes & Strawberry Skewer** (gf, v)



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