

Champagne Brunch Buffet \$44.95

April 5, 2015

Salads

Bibb lettuce with fresh spring berries, almonds drizzled with pomegranate vinaigrette
Baby arugala with walnuts, figs, asiago in a lemon honey vinaigrette
Traditional Caesar salad

Organic medley tomatoes and ciliegine mozzarella tossed with pesto Asian pear and spinach salad with crispy won tons, jicama, sesame ginger dressing Grilled spring asparagus salad with lemon juice, extra virgin olive oil and asiago cheese Fresh California fruit selection

Domestic and imported cheese selection including but not limited to: Cheddar, pepper jack, mozzarella, gouda, brie, goat and asiago cheeses

Classics

Poached eggs Benedict with a traditional hollandaise
Corned beef hash
Scrambled eggs with chives
Pepper bacon and chicken apple sausage
Banana pecan pancakes
Trio of griddled country style potatoes

Fresh Seafood

Martini Glass Shrimp Cocktail
Chilled poached tiger prawns
Oysters on the ½ shell
Atlantic smoked salmon

Entrees

Gulf Mahi Mahi with shitakes, cilantro and chilis Chicken Cacciatore Penne Bolognese

Carving Station

Horseradish peppercorn crusted prime rib with caramelized garlic jus Honey maple glazed ham

Desserts

Fresh selection of cakes, fruit tarts, pies, muffins and pastries

Children age 4-12 \$14.95, 3 and under complimentary 18% service charge and sales tax will be added to all checks