

Easter Brunch 2025

Assorted Pastries & Croissants

Seasonal Jams & Assorted Butters

Scrambled Eggs

Crème Fraîche, Chive, Clover Sonoma Organic Pasture Raised Eggs

Eggs Benedicts

English Muffin, Roasted Tomato, Poached Eggs, Hollandaise
Smoked Salmon, Turkey, Ham

Blueberry Pancake Blintz

Lemon Ricotta Whip, Blueberry Filling, Maple Syrup

Smoked Salmon

Shallot, Capers, Whipped Cream Cheese, Bagel Chips

Aidells Chicken Apple Sausage & Bakers Bacon

Crispy Home Fries

Assorted Bell Peppers, Onions, Maldon Sea Salt

Oceanview Caesar

Artisanal Romain, Grated Romano, Mollica, Grilled Lemon
Tempura Anchovies, Caesar Dressing

Market Greens

Mixed Baby Greens, Shaved Market Carrot, Radish, and Cucumber,
Candied Pecan, Crumbled Goat Cheese
Sherry Date Vinaigrette

Prime Rib Carving Station

Fresh Grated Horseradish, Rosemary Jus

House Carved Cherry Glazed Ham

Clove, Pineapple, Root Vegetables

Seafood Cocktail Station

Shrimp, Crab Legs, Oysters, Cocktail Sauce, Autumn Mignonette, Herb Remoulade

Wild Caught Pacific Salmon

Lemon Caper Beurre Blanc, Mango - Avocado Salsa

Truffle Pommes Puree

Yukon Golds, Creme Fraiche, White Truffle, Aged Parmigiana

Spring Garden Risotto

English Pea, Cherry Tomato, Beech Mushroom, Bakers Bacon

Roasted Market Vegetables

Rose Harris, Greek Yogurt, Savory Granola

Brioche & Parker House Rolls

Seasonal Butters & Assorted Artisanal Jams

Raspberry Beignets & Limited Edition Strawberries

Orange & Chocolate Hazelnut Fondue

Assorted Holiday Desserts