

# Easter Brunch Buffet

## Nine 18

\$56.95 Per Person

### **From Our Local Farm**

Spring Beans ~ Arugula ~ Beet ~ Feta ~ Mint ~ Simple Vinaigrette  
Baby Romaine ~ Focaccia Crouton ~ Shaved Parmesan ~ Lemon Garlic Dressing

### **Minestrone Soup**

### **Pickle it ~ Cure it ~ Spread it**

Cured Meats ~ Imported Select Cheeses  
House Cured Olives ~ Marinated Artichokes and White Bean Hummus

### **Chilled Seafood**

FL Gulf Shrimp ~ Smoked Salmon ~ Snow Crab Claws

### **Breakfast Favorites**

Fresh Breakfast Pastries ~ Breads ~ Muffins  
Fresh Fruit Display  
Strawberry Parfait ~ Local Honey ~ House Made Granola  
Chicken-Apple Sausage ~ Applewood Smoked Bacon  
Cheese Blintz ~ Berry Compote  
Shrimp and Grits  
Farm Fresh Egg Bar

### **Entrees**

Blackened Mahi Mahi ~ Citrus Sauce ~ Mango Salsa  
Roasted Bell & Evans Amish Chicken ~ Sauce Marsala  
Heirloom Carrots ~ Romanesco ~ Spring Onions  
Spring Onion Creamy Potato

### **Pasta Station**

Cappanelli Pasta  
Classic Pomodoro ~ Garlic Parmesan Cream ~ Basil Pesto  
Onions ~ Peppers ~ Spinach ~ Chicken

### **Carved**

Frenched Lamb Rack ~ Mint Jus  
Prime Rib of Beef ~ Chianti Sauce ~ Braised Shallot

### **Desserts from our Pastry team**

Individual House made Sweet Holiday Delicacies

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Vegetarian, Vegan, and Gluten Free Options available. Please ask your server for details. Prices do not include state sales tax or automatic 18% taxable service charge.