

Botanical Easter Brunch

MARCH 31, 2024

FROM THE GARDEN

SPRING GREEN SALAD
FARMER'S MARKET TOMATO & BURRATA SALAD
WEISER FARMS POTATO SALAD
SEASONAL FRUIT & BERRIES

BREAKFAST FAVORITES

SWEET

VANILLA FRENCH TOAST
BUTTERMILK PANCAKES
ASSORTED FRESH BAKED PASTRIES
BREAD PUDDING
MATCHA CHIA PUDDING
GREEK YOGURT PARFAIT

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SAVORY

EGGS TO ORDER STATION
SMOKED SALMON & MINI BAGELS
APPLEWOOD SMOKED BACON
AIDELL'S CHICKEN SAUSAGE
GOAT CHEESE & TOMATO FRITTATA
HERB ROASTED POTATOES

BUTCHER BLOCK

TAPENADE STUFFED LEG OF LAMB
ROASTED ROSEMARY WHOLE LEMON CHICKEN

SWEET TREATS

CARROT CAKE WITH CREAM CHEESE MOUSSE
HAZELNUT CHOCOLATE TART
MINI MOLTEN CHOCOLATE CAKES & WHIPPED CREAM
RASPBERRY PISTACHIO TART
LEMON AND PISTACHIO CANNOLI
ASSORTED MACARONS: LEMON, RASPBERRY, PISTACHIO
CHOCOLATE BUNNY COOKIES
ORANGE BLOSSOM CAKE & VANILLA PANNA COTTA
VANILLA STRAWBERRY ÉCLAIR

GRAZING TABLE

SPECIALTY FROMAGE
CHARCUTERIE
VEGETABLE CRUDITÉ
FRENCH ONION DIP
PITA AND CROSTINI

FROM THE SEA

CHILLED DISPLAY

SHRIMP
SNOW CRAB CLAWS
TUNA CEVICHE
BABY SCALLOP SHOOTER

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HOT SEAFOOD STATION

STEAMED PEI MUSSELS
LOCAL WILD CAUGHT SEA BASS
ROCK SHRIMP RISOTTO

ASIAN-INSPIRED

SUSHI ROLLS
MANGO SPRING ROLLS
SHRIMP & PORK DIM SUM

HOLIDAY TRADITIONS

CHEESE RAVIOLI
VEGETABLE RATATOUILLE
BRAISED SHORT RIBS

\$185 PER ADULT • \$75 PER CHILD (AGES 3-12)

