

**The Restaurant Easter Brunch**

**Adults : \$ 60, Children \$ 25**

**11am – 3pm**

**Breakfast Station**

Scrambled Eggs with fresh herbs and White Cheddar  
British bangers and Applewood smoked bacon  
Sliced Melons and assorted Berries with mixed berry flavored and plain  
yogurt  
Breakfast pastries and breads  
danishes, croissants and muffins, hot cross buns, with assorted rolls

**Cold Station**

Heirloom tomato salad with buffalo mozzarella, aged balsamic gelée and  
pesto dressing  
Organic Mixed Greens with slow roasted beets, haystack goat cheese, oven  
roasted tomatoes, white truffle vinaigrette  
Frisée and arugula salad with citrus cured smoked salmon and asparagus  
bundles, with sauce gribiche, and lyonnaise vinaigrette  
Poached crab claw cocktail shooters  
Whole smoked wild salmon with traditional accompaniments

**Carving Station**

Whole roasted leg of Colorado lamb stuffed with black olive and Rosemary  
tapenade  
Alaskan halibut "Wellington", asparagus and scallop mousse, sauce choron

**Hot Food Chaffer Station**

Roasted pork loin, toasted almonds, garlic sautéed artichoke and  
spinach, and bordelaise sauce  
Spring pea and mint velouté with Nueske bacon fritters  
Bouquetiere of baby vegetables  
Heirloom gratin potatoes with parmesan reggiano  
Wild mushroom ravioli, toasted cauliflower, sage and brown butter sauce

**Children's Buffet**

Mini Pizza  
Pigs in a Blanket  
French Fries  
Macaroni and Cheese  
Jello shooters  
Mini cookies

**Desserts**

White chocolate pyramid, passion fruit center  
Coconut cake with vanilla mousse  
Dark chocolate and raspberry torte  
Vanilla crème Brule  
Carrot cake trifle  
Assorted candies/and pralines