

# EASTER BRUNCH

*Sunday, April 1st*  
*11:00 AM - 3:00 PM*

*Grand Marnier French Toast with Berry sauce and Chantilly Cream*

*Fines Herbs Scrambled Eggs*

*Wild Mushroom Frittata with Leek Cream*

*Fresh Fruit Salad*

*Applewood Smoked Bacon*

*Brabant Potatoes*

*Rosemary Buttermilk Biscuits*

*Chopped Bibb Salad with Grape Tomatoes, Cucumbers, Radishes and Parsley*

*Baby Spinach Salad with Toasted Almonds, Strawberries and Rhubarb Vinaigrette*

*Roasted Salmon with Green Goddess Sauce*

*Asparagus with Blood Orange Hollandaise*

*Olive Oil and Garlic Roasted Cauliflower*

*Scalloped Potatoes*

## *Carving Station*

*Herb Crusted Sirloin Au Jus*

*Honey Glazed Ham and horseradish sauce*

*Roasted Leg of Lamb with Mint Bearnaise*

*Decadent Assorted Desserts*

**ADULTS ~ \$33**

**CHILDREN UNDER 12 ~ \$12**

**FOR RESERVATIONS CALL 446-0001**