



**Executive Chef**  
**Miguel Heredia**

# EASTER BRUNCH

APRIL 21, 2019 | 11:00AM - 3:00PM

\$45 ADULTS | \$25 CHILDREN (5-12) | FREE KIDS 5 & UNDER

## SALADS & APPETIZERS

SOUTHWEST CAESAR SALAD  
MAPLE RASPBERRY SPINACH SALAD  
BROCCOLI APPLE SALAD  
BACON DEVILED EGGS  
SHRIMP ON ICE  
SLICED SEASONAL FRUIT  
ASSORTED CHEESE & MEATS  
BAKED BRIE  
CIELOS SMOKED SALMON & AVOCADO TOAST

## SIDES

BASIL PANCETTA MASHED POTATOES  
PASTA PRIMAVERA  
MAC N' CHEESE CROQUETTES  
HONEY-GLAZED HEIRLOOM CARROTS  
ROASTED SEASONAL VEGETABLES

**Menu subject to change. A 20% service charge will be added to final bill. 100% of the service charge will be distributed to service personnel.**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## ENTRÉES

ROASTED PEPPER STEAK ROULADE  
GRAND MARNIER-CHIPOTLE HONEY HAM  
SEAFOOD NEWBURG  
SOUTHWEST EGGS BENEDICT  
BAKED SALMON & CITRUS BEURRE BLANC

## CARVING STATIONS

SALT-CRUSTED ROSEMARY PRIME RIB  
PANCETTA-WRAPPED PORK LOIN

## DESSERTS

CHOCOLATE FONDUE & FRESH FRUIT  
BANANAS FOSTER  
CRÈME BRÛLÉE MOUSSE  
CARROT CAKE  
EASTER CUPCAKES  
COOKIES  
COCONUT MACAROONS  
RASPBERRY CHEESECAKE

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