



Easter Brunch

March 31st 2024

11:00am to 3:00pm

\$95 - Adults \$35 - Kids 12 & Under \$85 - Seniors

Reservations are strongly recommended

~ From the Carver ~

Smoked prime Rib
Smoked St. Louis Ribs with Green Apple Barbeque Sauce
Bison Jalapeno Sausage

~ Main Fare ~

Pistachio Crusted Salmon with a Beurre Rouge
Slow Roasted Game Hens with Green Chile Volute
Filet of Beef Red Wine Demi

~ Soup ~

Three Bean Chile
Corn Muffins

~ Compliments ~

Leek Confit Sour Cream Mashed Potatoes
with Pepper Corn White Gravy
White Cheddar Hash Brown Soufflé
Roasted Corn & Turnips with White Barbeque Sauce
Three Cheese Mac & Cheese
Sweet Soy Glazed Green Beans
Sweet Potato Mash with Herb Mascarpone
Grilled Asparagus with Tri Citrus Vinaigrette
Marinated Mushrooms with Herb Oil & Garlic Confit

~ Garden ~

Cream of Ambrosia with Strawberry's & Pistachios
Mesclum Green Salad with Choice of House Dressings
Crisp Romaine, Shaved Reggiano,
Garlic Croutons & Anchovies
Gourmet Finger Sandwiches

~ Tapas Ice Luge ~

Oysters of the Half Shell Red Wine Vinegar Mignonette
Chilled Tiger Prawns Ice Luge
Smoked Salmon Gravlox with Bagels & Cream Cheese
Fresh Sliced Fruit & Mixed Berries
Crab & Lobster Remoulade Salad
Cheeses from the Globe
Charcuterie Assorted Cured Meats
Mixed Olives & Pickles

~ Desserts ~

From the Inns Exceptional Bakery

Prickly Pear Roulade
Prickly Pear Layered Cake with Cucumber Mousse

Meyer Lemon Meringue Tart
Meyer Lemon Curd with
Toasted Meringue Honey Comb Tuile

Pistachio Swirled Cheese Cake
with Crispy Mint

Spiced Carrot Cake
with Chambord Cream Cheese Frosting