



Easter Brunch

Sunday, April 4, 2010

11:30 am – 6:00 pm

Mimosas & Champagne

Appetizer Course

Choice of One

Roasted Corn Bisque

Fresh herbs

Crab & Spinach Salad

Baby spinach, hearts of palm, grape tomatoes and sweet corn

Honey Banyuls vinaigrette

Chefs Crepe

Ricotta cheese, mixed berries and whipped cream

Entrée Course

Choice of One

Glazed Orange Teriyaki Salmon

Fingerling potatoes, yellow baby squash and haricots verts

Roasted Colorado Lamb Leg

Purple mashed potatoes, baby carrots and haricots verts

Herb Roasted Chicken Breast

Fingerling potatoes, baby carrots, asparagus and baby squash

Dijon mustard sauce

Steak and Eggs

Grilled New York strip steak, two eggs, pommes lyonnaise and choice of toast

Shrimp Omelet

Shitake mushrooms, tomatoes, onions, gruyere cheese & pommes Lyonnais

Eggs Benedict Coeur de Lion

Poached egg, mini crab cake and hollandaise with pommes lyonnaise

Cinnamon Brioche French Toast with Warm Maple Syrup

With your choice of bacon, ham or sausage

Dessert Course

Choice of One

Blueberry Crème Brulee

Vanilla whipped cream

Mango Tear Drop

Mango and raspberry coulis

Homemade Brownie Sundae

Vanilla ice cream, bananas and whipped cream

\$45.00 per Adult

\$25 Children under 12

Price not inclusive of tax and gratuity

18% Gratuity added to all parties of eight or more.

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