



## *Easter Brunch 2016*

*Begins at 9 a.m. - Last seating at 2:45  
(A la Carte Dinner after 5 p.m. - no Prix Fixe)*

### *Starters & Salads*

*Local Raw Oysters  
House-Cured Salmon Blinis  
Spinach-Mushroom-Roasted Tomato Flatbread  
Artisan Cheese Board  
Sliced Fresh Fruit & Berries  
Spinach Salad ~ and ~ Ambrosia Salad*

### *Omelet & Waffle Station*

*Assorted Traditional Toppings  
Breakfast Sausage & Smoked Bacon  
Freshly Baked Rolls & Breakfast Breads*

### *Carving Stations*

*Prime Rib Au Jus ~ and ~ Honey-Glazed Ham*

### *Entrées*

*Braised Short Rib Hash  
Roasted Red Pepper Chicken Roulade  
Eggs en Croute  
Poached Salmon with Grilled Asparagus*

### *Sides*

*Sour Cream and Chive Mashed Potatoes  
Grilled, Orange-Glazed Baby Carrots  
Garlic Seared Green Bean Almandine  
Spring Pea – Bacon – Pearl Onion Succotash*

### *Complete Dessert Table, Too!*

*Adults \$59.95*

*Children 5-12 \$29.95*

*Under 5 \$19.95*

*Prices include nonalcoholic beverages.*

*Please reserve early!*

*(302)227-0615*