

# Market Table

## Easter Brunch Menu

*Sunday April 21, 2019*  
*11am to 3pm*

### **CHILLED DISPLAY**

prairie farms yogurt, nourishing toppings  
seasonal fruit display  
breakfast breads, muffins and bagels  
mixed salads with mélange of toppings  
smoked potato salad, boiled egg, cornichon, swiss, chard, sambal aioli  
spiced cauliflower salad, spinach, orange, farro, cranberry, sunflower seed  
smoked trout, peppered mackerel, smoked salmon, fish display  
local cheese display

### **SAUTÉ STATION**

cage free organic eggs and omelet's made to order  
ahi tuna, hoisin, asian pear, ginger, cucumber, fresno, kimchi aioli, toasted sesame seed

### **CARVING**

root beer glazed ham  
whiskey, orange brined turkey, giblet gravy

### **ENTREES**

chili spiced braised chicken thigh, pea shoot chimichurri, avocado crème, pickled onion, radish  
cod, cauliflower puree, golden raisin, charred lemon, caper beurre blanc  
braised short rib, parsnip, carrot, golden raisin, pine nut  
grilled zucchini, baby leek, hazelnut romesco  
cheese ravioli, sweet potato alfredo, grilled apple, spicy pickled cranberry  
potato pave, caramelized onion, herb, lemon  
natural uncured bacon, house made sausage  
chicken sausage, spinach, butternut squash, gruyere, bread pudding  
zucchini biscuit, brown sugar honey butter

### **DESSERTS**

12 flavors of locally produced gelato  
petit cake, cookies and brownies, chamomile brulee'  
bread pudding, tarts and petit fours

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THE  
ALEXANDER  
A DOLCE HOTEL

