



OJAI VALLEY INN

2022 EASTER GRAND BUFFET

BREADS AND MORNING PASTRY STATION

Assorted House Baked Muffins, Croissants and Breakfast Pastries

Breads for Toasting, Jams and Jellies

CHEESE AND MEZZE

Mezze Platters of Olives, Tabbouleh and Hummus

Prosciutto di Parma Sliced to Order from our Berkel Slicer

International and Domestic Cheese Display with Dried Fruits and Nuts with Crackers, Lavash, Crostini and Pita

SEAFOOD AND RAW BAR

Iced Display of Shrimp, Crab Claws, Oysters, and Seasonal Seafood Salads

Petrossian Caviar, Salmon Roe, Wasabi Caviar, and Tobiko with Traditional Garnishes and Brioche Toast

Cocktail Sauce, Lemon Wedges, Red Wine Mignonette and Crème Fraiche

Smoked Salmon with Chopped Eggs, Onions, Capers and Sliced Tomatoes

SALADS OF THE SEASON

Local Baby Arugula, Fresh Berries, Feta Cheese, Toasted Marcona Almonds, Raspberry Vinaigrette

Baby Iceberg Wedge, Smoked Bacon, Pickled Red Onion, Point Reyes Bleu, Cherry Tomato

Roasted Baby Spring Carrots, Frisée, Tapenade, Quinoa, Young Garlic Vinaigrette

Pates and Terrines with Cumberland Sauce and Assorted Breads and Rolls

Create Your Own Salad with a Selection of Greens, Seasonal Toppings, Cheeses and House Made Dressings

WAFFLES AND PANCAKES

Vanilla Waffles and Fluffy Pancakes Made to Order

Seasonal Accompaniments, Warm Maple Syrup, Sweetened Whipped Cream

OMELETS TO ORDER

Fresh Eggs and Egg Whites Made Your Way with Selection of Breakfast Meats, Market Vegetables and Cheeses

PASTA BAR

Gnocchi with Spring Lamb Bolognese, Aged Parmesan, and Basil

THE CARVERY

Herb Roasted Turkey with Estate Sage Gravy

Honey Glazed Ham with California Raisin Sauce

Porcini Rubbed Cowboy Tomahawk Steaks, Horseradish Crème Fraiche, Green Garlic Chimichurri

MAIN COURSES AND SIDE DISHES

Frittata Florentine with Spinach, Eggs, Cherry Tomato, Gruyere Cheese, and Parmesan

Applewood Smoked Bacon, Chicken Apple Sausage and Valley Style Breakfast Potatoes

Cast Iron Chicken with Pixie Citrus Chimichurri

Chipotle Mezcal Rubbed Mahi Mahi with Spring Succotash, Cilantro Crema

Buttery Yukon Gold Potatoes with Country Gravy on the Side

Spring Medley of Vegetables

DESSERT STATION

Gianduja Chocolate Bar, Pixie Cremeux Tart, Yuzu Cheesecake, Opera Torte

White Chocolate Mousse Dome, Matcha Almond Financier, Passion Fruit Meringue Tart

Roasted Carrot Cake, Greek Yogurt Panna Cotta with Mango Gelee

Triple Chocolate Verrine, Strawberry Budino, Assorted Cookies

Seatings at 10:00am and 1:00pm | \$160.00 per person; \$55.00 per child 12 and under plus tax and service charge

Includes Champagne, Red and White Wine, and non-alcoholic beverages