

# Easter Brunch 2023

## From The Fields

### Roasted Carrot Bisque

spring onion garnish

### Classic Caesar

crisp baby romaine hearts, garlic croutons, cracked pepper,  
parmigiana-reggiano creamy caesar dressing

### Spring Vegetable & Tender Baby Arizona Mixed Greens

cherry tomatoes, shaved spring vegetables, toasted sunflower seeds  
assorted dressings

### Panzanella

rustic italian bread, marinated heirloom tomatoes, cucumbers, capers, red onions  
roasted red peppers, fresh basil and garbanzo beans

### Fresh Fruit Salad

agave nectar, mint

## Charcuterie & Fromagerie

### Assorted Cured Meats

pickled & roasted spring vegetables and mustards

### Assorted International and Domestic Cheeses

cornucopia of artisan breads, rolls and crackers

## Frutti Di Mare

lemon poached shrimp, green lip mussels, coos bay oysters on the  
half shell, smoked fish, cocktail sauce, champagne mignonette,  
sesame seaweed salad, fresh lemons & limes

## From the Barn

### Carving Station

### Marinated Grilled Tri Tip of Beef

herb dijon butter

### Smoked Pit Ham

sweet chili glaze

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continued

## Hot Out of the Oven

### Grilled Breast of Chicken

artichokes, tomato, and olive relish

### Roasted Red Potatoes

garlic confit, rosemary

### Israeli Cous Cous Risotto

Parmesan Cheese, preserved lemon

### Haricot Vert

toasted almonds, lemon

### Roasted Baby Heirloom Carrots

arizona honey and chives

## Breakfast Station

### Chef Prepared Omelets to Order

bacon, sausage, spinach, peppers, onions, tomatoes and cheddar jack cheese

### Fluffy Scrambled Eggs

chopped chives

### Applewood Smoked Bacon, Pork Sausage

## From the Skillet on Request

### Baked Atlantic Salmon

tarragon cream

### Mini Waffle

fresh berries and whipped cream, maple syrup

### For the Sweet Tooth

Chef's selection of seasonal mini desserts