

Easter brunch



SUNDAY, APRIL 9, 2023

Seating times: 10am, 12pm, or 2pm

\$88++ ADULTS

\$44++ CHILDREN UNDER 10 | UNDER 3 FREE

Reservations required at opentable.com/gold or 520-917-2950

Seafood Station

Poached Shrimp Cocktail
Smoked Salmon
California Rolls

Charcuterie Station

Cured Meats
Churned Cheeses

Breads & Artisanal Bread Display

Hearthstone Bagels
Sweet Pastries
Fresh Baked Croissants

Fresh Fruit

Sweet Cantaloupe | Green Melon
Pineapple | Watermelon
Fresh Cut Strawberries

Composed Salads & Greens

Spring Mix, Belgian Endives, and Frisée
Crisp Romaine & Olive Oil Croutons
Arugula Salad, Lemon Zest, Pecorino
Cheese, and Toasted Pine Nuts

Dressings: Prickly Pear, Ranch, Caesar

Action Station

Omelets & Eggs to order

Hot Items

Farm Fresh Scrambled Eggs
Fingerling Potatoes

Plated Entrees

Filet of Beef
Cheese Mac & The Chicken
Charred Lamb Chop
Lobster Cake Benedict
Achiote & Lime Grilled Tofu
Shrimp & Grits

Sweets

Assorted Pie Parfaits
Assorted Pudding Parfaits
Assorted Cheesecakes
Assorted Cakes

GOLD

