



SUNDAY, APRIL 9, 2023
EASTER BRUNCH – 10AM – 4PM
STARLIGHT TERRACE

SOUP

SHRIMP AND CORN CHOWDER

SALAD BAR

ROASTED BEETS | HERB VINAIGRETTE

ROASTED VEGETABLE CRUDITÉ | EDAMAME HUMMUS

WILD MUSHROOM SALAD | SHALLOT GARLIC VINAIGRETTE

MIXED GREENS AND ASSORTED TOPPINGS

CALIFORNIA CHEESE DISPLAY | CROSTINI

HONEYCOMB | MUSTARD BAR

CHILLED SEAFOOD

SNOW CRAB CLUSTERS | GREEN LIP MUSSELS

POACHED SHRIMP | SMOKED SALMON

COCKTAIL | REMOULADE | WHOLE GRAIN MUSTARD AIOLI

CARVING

HERB ROASTED LEG OF LAMB

MINT APPLE JELLY | AU JUS

PORCHETTA

GREMOLATA | WHOLE GRAIN MUSTARD

SLOW ROASTED PRIME RIB

AU JUS | CREAMY HORSERADISH

HOT PREPARATION

CARNITAS EGGS BENEDICT | CHIPOTLE HOLLANDAISE

BUTTERMILK BISCUITS AND GRAVY

OMELET AND WAFFLE STATION

SWORDFISH | GRILLED PINEAPPLE SALSA

SHRIMP AND GRITS | TASSO | SMOKED CHEDDAR

FRIED CHICKEN

BROWN BUTTER ROASTED GREEN BEANS | TOASTED ALMONDS

ROASTED BABY CARROTS AND BRUSSEL SPROUTS

ROSEMARY ROASTED POTATOES

BOURSIN WHIPPED YUKON GOLD POTATOES

SWEET ENDINGS

CARROT CAKE | PECAN PIE | LEMON MERINGUE PIE

VANILLA CHEESECAKE | FRUIT TART | CHOCOLATE PARFAIT

CHOCOLATE DIPPED STRAWBERRIES | ASSORTED COOKIES

RED VELVET CUPCAKES

KIDS

CHICKEN TENDERS | TATER TOTS | MINI CORN DOGS

MAC & CHEESE | ASSORTED CRUDITES & RANCH DIP

\$95 ADULTS | \$45 CHILDREN 6–12 (PLUS TAX)

COMPLIMENTARY FOR CHILDREN 5 AND UNDER