



Easter Brunch
Sunday April 1, 2018

Cold Smoked Fish

Smoked Trout, Smoked Salmon and Gravlax
Lemon, Pickled Onions, Capers, Cornichons

Spotted Trotter Charcuterie Station

Coppa, Black Pepper Sorghum Salami, Bresaola, Duck Prosciutto, Tasso Ham
Assorted Mustards and Crostinis

Seafood Station

East Coast Lobster Tails, Crab Claws, Shrimps, Freshly Shucked Oysters, Mignonette,
Horseradish, Cocktail Sauce, Marie Rose, Hot Pepper Sauce
Lemons and Limes

Sushi Station

Maki to include avocado cucumber, spicy tuna, crab California rolls and vegetarian rolls
Nigiri to include yellow tail, shrimp, tuna, salmon
Wasabi, pickled ginger, soy sauce, wakame
Sashimi selection includes tuna, salmon or hamachi

Artisan Local Cheese Selection

Georgia Gold Clothbound Cheddar, Asher Blue, Green Hill Double Cream, Fortsonia
Crackers, Grissini, Assorted Breads
Grapes, Marinated Olives, Assorted Preserves & Jellies
Baked Brie, Cranberry Orange Chutney

Salad Greens

Mixed Greens with
A Selection of Spring Vegetables
Balsamic Vinaigrette, Vanilla & Black Pepper Dressing,
Smoked Paprika & Roasted Shallot Vinaigrette



Shrimp & Sugar Snap Pea Salad, Carrot & Ginger Dressing
Toasted Orzo Pasta Salad, Garbanzo Beans, Tomato, Baby Cucumber, Lemon Herb Vinaigrette
Baby Romaine Caesar, Parmigiano Reggiano, Focaccia Croutons, Grilled Lemon
Spring Tabbouleh, Grilled Vegetables, Fine Herbs, Sumac Dressing
Confetti Kale Salad, Roasted Spring Carrots, Red Cabbage, Kale, Savoy Cabbage, Apple Cider
Vinaigrette

Breakfast Market

Truffle Eggs Benedict, Applewood Smoked Bacon, Country Style Pork Sausage
Banana Bread French Toast, Warm Maple Syrup, Chantilly Cream, Sea Salt Caramel

Live Action Station

Farfalle, Roasted Mushrooms, Bacon, Peas, Alfredo Sauce

Carving Station

Provençale Style Roasted Leg of Spring Lamb
Red wine jus, Muddled Raspberry & Mint Sauce
And
Rosemary and Mustard Crusted Prime Rib
Creamy Horseradish, Grainy Mustard, Cabernet Jus, Crusty Rolls

Soup

Spiced Carrot Velouté, Lemon Chive Yogurt

Entrées

Steamed Halibut, Sugar Snap Peas, Spring Pea & Basil Velouté, Lemon Oil
Apple Cider Brined Roasted Cornish Hen, Triple Crunch Mustard Jus

Vegetables and Starches

Rosemary and Roasted Garlic Potatoes
Roasted Asparagus, Olive & Pickled Mushroom Vinaigrette
Spring Vegetable Quinoa Pilaf



Spinach, Leek and Mushroom Fricassée
Roasted Shallots & French Beans

Morning bakery selection

Cinnamon Swirl · Danish pastries · Chocolate Chip muffins · Honey Raisin Bran Muffins ·
Croissant · Pain au Chocolat ·

Desserts

Green Tea Cone, Raspberry Crumble, Matcha Tea Whipped Ganache, Raspberry Gel
Tiramisu Tartlet, Mascarpone Mousse, Guanaja Chocolate Cream, Coffee Gel
Exotic Tartlet, Milk Chocolate Ganache and Mango Cremeux
Chocolate Egg Verrine, Bahibe Bavaroise, Brownie Croutons, Caramel Pearls, Passion Fruit Foam
Greek Yogurt Panna Cotta, Cherry Confit, Fresh Berries
“Popsicle”, Meyer Lemon Curd, Vanilla Sablée, Swiss Meringue
Pot du Crème, Chocolate Custard, Vanilla Whipped Ganache, Homemade Wafer
Pâte à Choux, Pistachio Whipped Ganache, Raspberry Gel
Chocolate Petit Gateaux
Carrot Cake
Homemade Candy Bar
Macarons
Dulce de Leche Alfajores

Kids

Candy Jar Display, Brownies, Assorted Cookies

Children’s Chocolate Fondue Station

Marshmallows · Rice Krispies · Madeleines