

# EASTER BRUNCH

## FIRST COURSE

Choice of

### CHEF'S SELECTION OF CHEESES

Vanilla Cherries, Pecans, Fruit

### FRESH FRUIT MELANGE

Seasonal Selection of Fresh Fruit, Citrus Vinaigrette

### PROSCIUTTO & MELON SALAD

Organic Field Greens, Melon, Parma Prosciutto, Balsamic Reduction

### HOUSE CURED SALMON

Traditional Accompaniments

### ENGLISH TRIFLE

Homemade Pound Cake, Vanilla Pastry Cream, Fresh Berries

### GRILLED ASPARAGUS

Grilled Asparagus, Haystack Goat Cheese, Toasted Pecans, Porcini Oil

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### GNOCCHI

Spinach and Ricotta Cheese Gnocchi, Parmesan Cream Sauce

### QUICHE

Chorizo, Manchego, Spanish Romesco Sauce

## SECOND COURSE

Choice of

### MACADAMIAN NUT FRENCH TOAST

Candied Orange Zest, Applewood Smoked Bacon, House Potatoes

### TWO CHEESE EGG & SAUSAGE BAKE

Buttermilk Biscuits, House Potatoes

### BUTTERMILK BISCUITS & SAUSAGE GRAVY

Sage Sausage, House Potatoes

### SHRIMP SARDON

Gulf of Mexico Shrimp, Spinach, Cheese Grits, Poached Eggs, Hollandaise Sauce

### MARYLAND BLUE CRAB CAKES

Crab Cakes Hollandaise Sauce, House Potatoes

### COLORADO BUFFALO RIBEYE

House Potatoes, Egg Sunny Side Up, Mushrooms

### BRAISED COLORADO LAMB

Braised Lamb Hash, Poached Eggs, House Potatoes

### EGGS ANY STYLE

Fried, Scramble, Poached Eggs, Applewood Smoked Bacon, House Potatoes

## DESSERT

### DESSERT SAMPLER

Sample of Bite Size Desserts