



Easter Sunday Brunch

April 4, 2010, 11am ~ 3pm

\$68 for Adults, \$34 for Kids age 5 to 12

Salad Station

Capri Goat Cheese Salad and Walnuts

Goat Cheese Crumble, Frisée, Endive and
Caramelized Walnuts with Red Wine Vinaigrette

Roasted Sweet Corn Succotash Salad

Sweet Corn, Fried Okra, Tomato, Zucchini and Yellow Squash
with Basil Vinaigrette

Crab Roquette Salad

Cayenne Pepper Potatoes
Dungeon Crab, Salted Cod, Roasted Red Peppers,
Fingerling Potatoes with Garlic Aioli

Antipasto Salad

Citrus Zest, Smoked Olives, Artichokes, Grilled Calamari, Grilled Patty Pans and
Baby Squash Thyme with Olive Oil

Baby Mixed Greens

Organic Spring Mix, Cherry Tomatoes, Cucumbers and Pomegranate

Caesar Salad

Chopped Romaine, Focaccia Croutons and Parmesan Crackling

Raw Bar

Clams, Oysters on the Half Shell and Shrimp
Served with Traditional Cocktail Sauce, Aioli, Shallots in
Red Vinegar and Lemon Wedges



Carving Station

Rosemary Roasted Leg of Lamb
Honey, Mint Glaze and Mint Jelly

Garlic and Herb Marinated Sirloin
Dijon Mustard, Horse Radish Cream and Jus

Hot Stations

Potato Boulangère

Crispy Tomato, Zucchini and Eggplant Gratin with Mushroom Ragout

Artichoke, Fennel and Cranberry Bean Barigoule (stew)

Provençal Sauté Chicken Stuffed with Caramelized Onions and Chicken Liver

Pan Seared Blue Cod, Grapefruit, Caper Emulsion and Haricot Verts

Smoked Salmon Cakes with Green Apple Remoulade

Short Ribs with Herbed Gnocchi

Omelet Station

Choice of Omelets Prepared to Order

Dessert Station

Assorted Mini French Pastries and Chocolates

Easter Egg Display



From the Kitchen

Crêpe

Crêpe Paris Ham, Béchamel and Cheese

Nutella and Banana

A credit card is required for all reservations for Easter Sunday Brunch.