



# ***EASTER BRUNCH***

*Miel, inspired by a country home in Provence, showcases regional cuisine featuring olives, tomatoes, honey, and garlic*



## ***SALAD BAR***

Assorted Roasted Root Vegetable Salad with Goat Cheese, Basil Vinaigrette  
Toasted Pine Nuts

Bibb Lettuce Salad, Easter Egg Radish, Jumbo Asparagus with Crème Fraîche Citronette

Lentils Salad with Balsamic Dressing, Crispy Prosciutto,  
Trevicheo Leaves, Focaccia Croûtons

Assorted Mediterranean Olives, Anchovies, Salted Cod, Herring, Fougasse Bread

\* Wild Beans Salad with Crusted Quail Eggs, Shaved Truffle

## ***RAW BAR***

Oysters on the Half Shell, Clams, and Shrimp

*Served with cocktail sauce, aioli, shallots in red wine vinegar lemon wedges*

## ***CARVING STATIONS***

Rack of Lamb with Tomato Compote "Herbes de Provence"

\*Oven Roasted New York Style Strip Loin Au Jus, Served with Dijon Mustard,  
Horseradish Cream

## ***HOT STATIONS***

Scrambled Eggs with Chives

Bacon and Sausage

Seared Bronzini with Tomato-Basil, Purple Potatoes, Confit Onions with Tarragon  
Emulsion

Veal Escalope with Fried Capers, Olives and Honey Lemon Butter Sauce

Boeuf Provençal

*(Beef and Vegetable Casserole)*

Stuffed Chicken Breast with Spinach, Green Lentils, Ricotta Cheese

Grilled Baby Eggplant, Zucchini, Tomato Gratin

Duck Fat Confit, Fingerling Potatoes, with White Truffle Essence

## ***OMELETTE STATION***

\*Create Your Own Omelette

With Your Choice of Peppers, Mushrooms, Tomatoes, Cheddar Cheese, Sausage or Ham

\*Eggs Benedict, Traditional Double Egg Topped with Hollandaise

\*Smoked Salmon, with Chopped Boiled Egg, Onions, Capers

*Accompanied with one mimosa per person, fresh fruit juices and coffee*

## ***DESSERT STATION***

Assorted Mini Pastries and Chocolate

*Herbal Tea, Coffee with Dessert Course*