

EASTER BRUNCH

April 5 • Noon, 1:15 pm and 2:30 pm

Adults \$90 • Children (12 & under) \$45

Reservations: 520.731.5565



TANQUE VERDE
EST RANCH® 1868

SOUPS

Carrot Ginger Coconut

Grilled Artichoke Bisque

CHILLED SALADS

TVR Classic House Salad House-made Italian and Ranch Dressings

Goat & Berry Fresh Baby Spinach, Local Goat Cheese, Fresh Berry Trio, Blood Orange Vinaigrette

Brussels & Brie Roasted Shaved Brussel Sprouts, Spring Mix Blend, Toasted Pistachios, Dried Cherries, Creamy Brie Vinaigrette

Curry Chicken Salad Heritage Greens, Creamy Curry Base, Golden Raisins, Red Grapes, Honey Crisp Apple, Candied Pecans

CHEF'S BOARDS

Fruit & Cheese Board Artisanal Cheese, Seasonal Jams, Fresh Seasonal Fruit, Assorted Lavash and Grilled Breads

Smoked Salmon Display Herbed Cream Cheese, Diced Egg, Capers, Fresh Lemon, Bagel Display

BUILD YOUR OWN CREPES

Nutella, Whipped Cream, Fresh Strawberry, Fresh Fruit Compote, Lemon Curd

ON ICE

Oysters on the Half Shell Prickly Pear Mignonette

Snow Crab Claws Basil Lemon Remoulade

Jumbo Shrimp Cocktail Classic Cocktail Sauce and Fresh Lemons

CARVING STATION

Classic Prime Rib Garlic Peppercorn Crust, Horseradish Two Ways, Au Poivre

Brown Sugar Glazed Smoked Ham

FROM THE OVEN

Spring Salmon Lemon Dill Cream, Microgreens

French Brie & Asparagus Quiche Herbs de Provence Puff Pastry Crust

Roasted Petite Carrots Olive Oil Agave Glaze

Whipped Mashed Potatoes European Butter, Sage Gravy

Spinach Artichoke Penne Creamy Spinach Sauce, Grilled Artichokes,

Micro Basil Finish

PASTRY

Petite Cheesecakes, Carrot Cake, House Donuts

Tanque Verde Ranch Signature Display Almond Horns, Macarons, Cactus Cookies