



SUNDAY, APRIL 20TH | 10AM - 5PM

\$105 per adult \$55 kids 6-12 5 & under free

Tax and 22% service charge will be applied to final bill

MARKET SALAD & SOUP STATION

Assorted Dinner Rolls

Assorted Organic Greens, Romaine, Fresh Vegetables French Red Wine Vinaigrette, Golden Balsamic Vinaigrette, Chipotle Ranch Caprese Salad - Mozzarella, Roma Tomatoes, Basil, EVOO GF

Vichyssoise Potato-Leek Soup GF, DF

CARVING STATION

Herb Crusted Prime Rib GF, DF
Rosemary Au Jus | Horseradish Sauce

Roasted Leg of Lamb GF, DF

Cabernet Bordelaise | Mint Jelly | Gremolata

ENTRÉES STATION

Char Grilled Salmon | Roasted Fennel, Tomato & Artichoke Relish DF Chicken Lemon Piccata | Fried Capers, Fermented Lemon GF, DF

PASTA STATION

Lemon-Garlic Cream Sauce, Pomodoro Sauce, Bolognese Sauce Italian Sausage, Herbed Shrimp, Grilled Chicken Grilled Vegetables, Pesto, Parmesan Cheese, Seashells Pasta, Rigatoni Pasta, Bucatini Pasta, EVOO

BREAKFAST STATION

Sonoran Eggs Benedict | Chilaquiles | Crisp Bacon | Breakfast Sausage | Poblano & Onion Breakfast Potatoes Biscuits & Gravy | Belgian Waffles | Maple Syrup | Mascarpone Cheese Blintzes | Berry Compote

OMELET STATION

Build Your Own

Green Onions, Spinach, Bacon, Ham, Cheddar, Pepper Jack, Tomatos, Mushrooms Bell Peppers, Jalapeños, Chorizo, Asparagus

SEAFOOD STATION

Smoked Salmon | Shrimp Cocktail | Oyster on the 1/2 Shell | Marinated Mussels Capers, Remoulade, Lemons, Atomic Cocktail Sauce

SIDES STATION

Herb Roasted Spring New Potatoes | Farro, Butternut, Pecan and Corn Pilaf Seasonal Roasted Vegetables | Red Pesto Ziti Casserole

DESSERT STATION

Build Your Own Sundae Bar