

# Easter Brunch Buffet

**April 21, 2019 10am-2pm**

**Breakfast Items**— eggs benedict, sausage, bacon, breakfast potato, omelets and eggs to order, frittata made with portobello, roasted shallot, asparagus, bell pepper & gruyere

**Salads and Appetizers** – caesar salad, tomato mozzarella, fresh rolled sushi, seared tuna, imported & domestic meats and cheese display, raw bar with shrimp, oysters, and snow crab cocktail claw, tuna poke martini, smoked duck stuffed nappa cabbage & hoisin

**Entrees**- roast prime rib, brown sugar dijon ham steamship, crab stuffed yellow tail, vermouth butter & fried spinach, oysters rockefeller, lamb rack, braised red cabbage & port demi, roasted sweet potato foster, smoked vanilla crème & black salt, grilled asparagus with truffle scented mushrooms medley, lobster ravioli, charred tomato scallion butter & fried leeks

**Desserts** –chocolate banana crème brulee, macaroons, caramel apple cheesecake, carrot cake, columba (Easter bread), key lime square, assorted truffles, chocolate lava cake, Belgian chocolate dipped strawberries, key lime mousse, chocolate mousse, chocolate chip cannoli

Includes complimentary champagne service, juice, and coffee

**For reservations please call (305) 292-4320**