



BRUNCH

SUNDAY, MAY 4th 2025

10:00AM - 1:00PM



BAKED GOODS

DONUT WALL

CROISSANTS • MINI BAGELS • MUFFINS • DANISHES • SLICED BREADS • ROLLS
strawberry + grape jam, organic vermont butter, cream cheese

SEASONAL TABLE

ASSORTED FRUIT SKEWERS

CARROT + GINGER SOUP citrus, crème fraîche, apple cider vinaigrette [GF] [NF] [DF]

MANGO + AVOCADO SALAD corn, cilantro [GF] [NF] [DF]

PAD THAI SALAD napa cabbage, peanuts, citrus dressing [DF]

GREEN PEA + HARICOT VERT SALAD [GF] [NF]

POTATO SALAD egg, bacon lardon, dijon dressing [GF] [NF]

ASSORTED BRUSCHETTA [NF] [DF]

EGG STATIONS

HUEVOS RANCHEROS eggs made to order with choice of toppings

EGGS BENEDICT freshly poached eggs, hollandaise sauce, carved ham or smoked salmon

ENTRÉES

MUSHROOM LASAGNA ricotta, fresh basil [V] [NF]

CHARRED ASPARAGUS garlic aioli, herb oil [V] [NF] [DF]

CAVATELLI broccolini, english peas, sundried tomato, parmesan [V] [NF] [DF]

PAN SEARED SEABASS tri-color cauliflower oreganata, lemon butter sauce [GF] [NF]

72-HOUR BRAISED SHORT RIBS pea, pearl onion, demi glaze

CARVING STATION

HULI HULI CHICKEN green chili peppers, tangy sauce [GF] [NF]

HONEY GLAZED PORK LOIN mango chutney [GF] [NF] [DF]

ROASTED PRIME RIB horseradish cream, beef au jus [GF] [NF]

SWEETS

CHOCOLATE FONDUE assorted toppings

CITRUS CHEESECAKE lime, chantilly cream

TROPICAL COCONUT PIES strawberry, orange glaze

RICE PUDDING

FRESHLY SLICED TROPICAL FRUITS

CHOCOLATE COVERED STRAWBERRIES

[GF] gluten free [NF] nut free [DF] dairy free [V] vegetarian

