



Easter

BUFFET

SUNDAY, APRIL 21

Brunch 9:00am – 3:00pm | Dinner 3:00pm – 8:00pm

Brunch items served until 3:00pm.

SALADS

MUSTARD DILL DEVILED EGG

green onions, cured bacon, sweet mustard aioli

COUS COUS

green onions, cured bacon, grilled asparagus

ENTRÉES

FARMERS QUICHE

ham, bacon, bell pepper, onion, cheddar cheese

GLAZED BONE IN HAM

brown sugar, cola glaze, spicy brown mustard bbq

BRAISED LAMB LEG

juniper berry braise, gruyère polenta, rustic root vegetables

OYSTERS ROCKEFELLER

spinach, pernod, bacon, hollandaise sauce

ROASTED STRIP LOIN

herb and garlic rubbed, sea salt, natural jus

SEARED HERB PORK LOIN

apricot glaze, herb roasted potatoes

SIDES

WHITE TRUFFLE PARMESAN ROASTED FINGERLING POTATO

WILD MUSHROOM MAC AND CHEESE

SPRING PEA SOFT HERB RISOTTO

GRILLED SPRING ASPARAGUS WITH HOLLANDAISE

DESSERTS

SPRING CUPCAKES

SOUTHERN PECAN CAKE

KEY LIME AND MANGO TARTS

CHOCOLATE PEANUT BUTTER PIE

VANILLA HONEY AND STRAWBERRY SWIRL PANNA COTTA

PLUS, ALL YOUR BUFFET FAVORITES!

ADULTS • \$28.99

CHILDREN 4-10 • HALF OFF | CHILDREN 3 & UNDER • COMPLIMENTARY

