

# Easter Brunch Menu



## MORNING COMFORTS

Omelet Action Station :  
Spinach, tomato, onion, jalapeno, bell pepper,  
mushroom, ham, turkey, shrimp, crab meat,  
sharp cheddar, mozzarella, pepper jack .

Traditional Egg Benedict Station :  
Olive bread, avocado, Canadian bacon,  
cilantro lime hollandaise

Crepes Station :  
Banana, Strawberry, blueberry, Raspberry,  
blackberry, M&Ms, brownie bites, shaved  
almond, Candy pecan, Nutella, Butterscotch  
sauce, chocolate sauce, caramel sauce.

Breakfast Station :  
Sliced Seasonal Fruits, Mint-fruit salad,  
French Toast Custard Bread Pudding, Mini  
Breakfast Pastries, Croissants, Danishes,  
Muffins, Scrambled Eggs, Green & Red  
Salsa, Chicken Apple & Pork Link Sausages,  
Applewood Smoked Bacon

Local & International Cheeses:  
Aged Cheddar, Stilton, triple cream brie cheese,  
Crostini, Lavash, Fresh Baguette, paprika puff  
stick, Quince Jam, Honeycomb frame

## FARM TO TABLE

Spring Leek & French Brie Soup

Locally Sourced Texas Salad :  
Organic Greens, Toy Box Tomatoes, Candied  
Pecans, Dried Berries, Crumbled Blue & Feta  
Cheese, Toasted Pepita Seeds, English  
Cucumber, House vinaigrette

Edamame, Cauliflower & Roasted Sweet  
Corn Salad :  
Feta Cheese, Tomato, Miso Lime Dressing

Kale & Smoked Salmon Salad:  
Asparagus, Fig, Local Goat Cheese, Cracked  
Pepper and Key Lime Dressing

Platter of Grilled Asparagus, Serrano Ham,  
Shaved Parmesan Cheese, Platter of Heirloom  
Tomato & Fresh Mozzarella, Basil, Balsamic  
Glaze, Smoked Salmon, Capers, Berry &  
Spring Onion

Charcuterie Board  
Spanish chorizo, Cured Coppa, Bresaola, Artisan  
Salami, dried seasonal fruits, Cornichons &  
Pickled Onions

## FRESH CATCH

### KINGS OF THE SEA

Lobster Claws, Crab Claws,  
Jumbo Shrimp, Grey Goose  
Cocktail Sauce

### OYSTERS

Freshly Shucked Oysters,  
Mayer Lemon Mignonette

### RAW BAR

Assorted nigiri include salmon,  
shrimp, tuna

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

## BUTCHER'S BLOCK

Garlic & Rosemary Spring Lamb  
Mushroom & Texas Whisky demi

Grass-fed Roasted Beef Ribeye  
Sauce au Poivre & Horseradish Cream

## BUFFET

### TRADITIONAL ITEMS

Patty Pan Squash  
Heirloom Baby Carrots  
Colored Cauliflower  
Garlic Butter Steamed Broccolini  
Roasted Pinenuts & Fresh Gremolata  
Buttermilk Potato Purée  
Roasted BBQ Pee Wee Potato  
Farro & Kale Pilaf  
Seared Branzino Sea Bass  
Crawfish Ragout

### KIDS CORNER

Mac and cheese  
Chicken tenders  
Steamed broccoli

### DESSERTS

Miniature Carrot cake  
Banana Pudding Shot  
White Chocolate Truffle Pop  
Easter Macaron  
Apple Pie Brule  
Assorted Mini Cookies  
Mini White Chocolate Easter  
Cup Cakes  
Peeps Fruit Kebab  
Easter Jello Shots

