

# EASTER BRUNCH

SUNDAY, APRIL 17 | 10:00AM - 2:00PM | RESERVATIONS REQUIRED

\$110 PER PERSON\* | \$55 PER CHILD | COMPLIMENTARY FOR CHILDREN UNDER 5 YEARS

## BOTTOMLESS MIMOSAS

### STARTERS

**Assorted Mini Pastries, Muffins, Croissants**

**Pineapple & Blueberries, Honeydew & Blackberries, Strawberries**

**Locally-Cured Meats**

mustard, figs, crostini

**Domestic & International Cheeses**

dried fruits & nuts

**Artisan Bread Display**

**Deviled Eggs**

candied bacon

**Greek Yogurt Parfaits**

## BREAKFAST OFFERINGS

**Crab Cake Benedict**

poached egg, baby arugula, tomato, piquillo pepper sauce, chives

**Applewood Smoked Bacon**

**Chicken Apple Sausage**

**Jalapeño Cheddar Sausage**

**Quiche Lorraine**

bacon, caramelized onion, cheddar cheese, broccoli, flaky pie crust

## BREAKFAST STATIONS

**Pancakes & Waffles**

silver dollar pancakes, macerated berries, lemon mascarpone

waffles, strawberry, bananas foster, chantilly cream, candied bacon, maple syrup

**Breakfast Toast Station**

avocado spread, herb cream cheese, zesty curry hummus

smoked salmon, hard boiled egg, roasted portobellas, cherry tomatoes,

baby wild arugula, radish, pickled onions, fried capers, feta crumble

artisan multigrain bread, old fashioned sourdough bread

**Omelets Made-to-Order**

bacon, ham, chorizo

tomatoes, bell peppers, mushrooms, spinach, onions, jalapeños

cheese blend, goat cheese crumble, mozzarella

salsas roja & verde

## LUNCH OFFERINGS

**Chilled Seafood Display**

citrus poached shrimp, jonah crab claws, tuna poke warm butter, cocktail sauce, lemons, limes

**Heirloom Tomato Caprese Salad**

fresh mozzarella, basil, balsamic reduction, basil pesto, extra virgin olive oil, crostini

**Spring Vegetable Salad**

watercrest, radicchio, pistachio, roasted beet, carrots, french radish, blood orange vinaigrette

**Seared Pacific Bass**

guajillo marinade, lemon-garlic haricot vert, recado rojo sauce

**Marsala Chicken**

roasted mushroom, pearl onion, marsala sauce

**Baby Heirloom Carrots**

herb roasted summer squash medley

## GRILL STATION

**Mint-Rosemary Rubbed Lamb Leg**

natural jus, floral herb chimichurri

**Confit Fingerling Potatoes**

blistered cherry tomatoes, caramelized balsamic onions

## CARVING STATION

**Apple Wood Smoked Prime Tri-Tip of Beef**

garlic horseradish mashed potatoes

## DESSERTS

**Pappalecco Gelato**

**Plum Cake Pasquale**

**Pastiera Napoletana**

**Cassata Siciliana Al Forno**

**Assorted Mini Pastry**

**Panne Cotta with Wild Berries**

**House-Made Chocolate Truffles**

**MUSTANGS  
& BURROS**

BAJA KITCHEN, BAR & PATIO

*Pricing does not include 18% service charge or gratuity*