

Easter Brunch Menu



THE MAIN EVENT

- Housemade Bacon
- Housemade Breakfast Sausage
- Spring Vegetable + Meat Mini Quiche
- Herb-roasted Red Bliss Potatoes
- Pullman French Toast with Maple Syrup, Honey Butter
- Seared Salmon with a Lemon Caper Sauce
- Classic Baked Mac-n-Cheese
- Chicken Cordon Bleu

GREENS, CHEESE + CHARCUTERIE

- Mixed Greens Salad with Seasonal Veggies, Simple Vinaigrette
- Citrus Chicory Salad, with Assorted Citrus Fruits, Grapefruit Vinaigrette
- Assorted Cheeses Display
- Antipasto Display
- Goat Cheese Tartlets
- Parfait Station with Sweetened Yogurt, Mixed Fruits, Granola, Nuts

THE INCREDIBLE EGG

- Chef-attended Station: Made-to-Order Eggs + Omelets
- OMELET ADD-INS:
 - Cheeses:** Cheddar, Mozzarella, or Feta
 - Meats:** Bacon or Ham
 - Vegetables:** Onions, Peppers, or Spinach

CARVED FOR YOU

- House-Cured Smoked Ham
- NY Strip Loin with Peppercorn Cream
- Maple Herb Roasted Farmers Vegetables
- Garlic Herb Mashed Potatoes

SOMETHING SWEET

- Assorted Pastries + Sweet Treats from our Vineyard Bakeshop

