

Easter Buffet

April 21, 2019

Menu

11:00 & 11:30 Seating

eggs benedict / ham / dandelion greens / chive hollandaise / english muffin
frittata / mushrooms / peas / sharp cheddar
kamut pancakes / whipped butter / maple syrup
garlic & herb roasted fingerling potatoes
thick cut applewood bacon / herb chicken sausage links
carved citrus herb brined Montana ham / huckleberry mostarda / stone ground mustard
yogurt / organic housemade granola / fresh berries
Assorted Pastries / Breads
Coffee or Tea

Adults \$27.00 / C 5-12 years \$13.50 / K 4 & under free

1:30 & 2:00 and 4:30 & 5:00 Seating

fresh baked bread / whipped butter
strawberry & goat cheese salad / bibb lettuce / walnuts / balsamic vinaigrette
purple barley salad / snap pea / mint / pea tendrils / feta cheese / red wine vinaigrette
grilled asparagus / roasted mushrooms / crispy shallots
herb & garlic roasted fingerling potatoes
mushroom & beluga lentil pilaf / sweet peas / pancetta
trout coulibiac / dandelion greens / chive hollandaise
carved citrus herb brined Montana ham / huckleberry mostarda / stone ground mustard

Trio of Desserts

rhubarb & ginger tartlet / toasted meringue
lemon polenta cake / lemon curd
chocolate dipped strawberry / basil dust
coffee or tea

1:30 & 2:00 Seating Carving Station

boneless leg of lamb / mint chimichurri / blackberry demi glace

Adults \$32.00 / C 5-12 years \$16.00 / K 4 & under free

4:30 & 5:00 Seating Carving Station

herb & black pepper prime rib / sauce bordelaise / horseradish cream

Adults \$37.00 / C 5-12 years \$18.50 / K 4 & under free

Inquire about Reservations
at the front desk or call 622-1882

Menu subject to change

