

Easter Buffet

April 16, 2017

Menu

11:00 & 11:30 Seating

eggs benedict / house cured pork / baby kale / chive hollandaise / English muffin
quiche / spinach / oyster mushroom / parmesan
French toast / lemon curd / berry compote / whipped mascarpone
roasted potatoes lyonnaise
thick cut applewood bacon / house herb chicken sausage patties
carved citrus-herb brined Montana ham / fruit chutney / stone ground mustard
yogurt bar / organic housemade granola / fresh berries
assorted pastries / breads
coffee or tea
adults \$25.00 / 5-12 years \$13.00 / 4 & under Free

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

fresh baked bread / herb butter
baby kale / red quinoa / parmesan / lemon / olive oil / pumpkin seeds / grapes
spinach / confit beets / candied pecans / chevre / orange / apple vinaigrette
snow peas / red apple / sesame / mirin glaze
baby carrots / honey butter / French lavender
whipped Yukon potatoes / cipollini onion / roasted garlic
wild rice pilaf / shallot / fresh herbs
achiote braised pork / pickled red onion / natural jus
citrus-herb brined Montana ham / fruit chutney / stone ground mustard

1:30 & 2:00 seating Carving Station

boneless leg of lamb / chimichurri / creamed horseradish / blackberry demi glace

4:30 & 5:00 seating Carving Station

herb roasted prime rib / garlic puree / creamed horseradish / au jus

Trio of Desserts

key lime bar / graham crust / whipped cream
baked apples / filo nest / salted caramel
chocolate cake / orange anglaise / golden fudge
coffee or tea
adults \$35.00 / 5-12 years \$17.00 / 4 & under free

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

Menu subject to change

