

# EASTER BUFFET BRUNCH —

# \$90 per Person, \$38 per Child 12 and Under

Tax and Gratuity Not Included

## **RAW BAR**

HAMACHI & AVOCADO AGUACHILE

Cilantro Aguachile, Chipotle Crema, Corn Tortilla

POACHED JUMBO SHRIMP

Cocktail Sauce and Lemons

GREENLIP MUSSELS

Chorizo Curry Dressing

PULPO & AJO

Spanish Octopus, Garlic Aioli, Paprika Oil

### **FARMERS BREAKFAST**

SCRAMBLED EGGS

Crème Fraiche, Chives

APPLEWOOD SMOKED BACON (\$\ightarrow\$)

**ROASTED FINGERLING** 

HASH POTATOES (\*\*)

FRESH BAKED BREAKFAST PASTRIES

FRENCH TOAST CASSEROLE

QUICHE (#)

Sausage, Cheddar, Leeks, Ham

**CUSTOM OMELET** 

Ham, Bacon, Sausage, Chorizo, Onions, Peppers, Mushrooms, Cheddar Cheese, Salsa

#### **SANTA MARIA GRILL**

ROSEMARY CRUSTED LEG OF LAMB

Rice Bean Cassoulet, Natural Jus

STRIPLOIN OF BEEF

Hedgehog Mushroom, Blistered Shishito, Marble Potato, Red Wine Demi

**BRAISED SHORT RIBS** 

Beef Fat Crispy Potato, Wilted Spoon Spinach, **Braising Jus** 

**GLUTEN FREE** 

**VEGAN** (Ø)

### FROM THE KITCHEN

PAN ROASTED CHICKEN WITH CREAMED STEWED TOMATO



PAN SEARED SALMON

Chorizo Butter Sauce, Agrumato Lemon Scented Cannellini Beans

**BAKED CONCHIGILE BOLOGNESE** 

Mozzarella Cheese, Parmesan

BUTTERMILK MASHED POTATOES (\*\*)

Chives

**ROASTED BABY FARMERS CARROTS** 

Orange Glaze, Thyme

CHARRED BROCOLLINI

Tomato Relish

PETITE GREEN BEANS ALMONDINE (\$) (9)

#### FROM THE PANTRY

QUINOA GRANOLA SALAD (\*)

Craisins, Black Currants, Ricotta Ensalada, Spinach, **Candied Walnut** 

COMPRESSED MELON & PROSCIUTTO (\$\xi\$)



Feta Cheese, Olive Oil, Lime, Tajin

HEIRLOOM TOMATO AND MOZZARELLA (🞉)

Olive Pesto, Cucumber, Sweet Onions, Micro Basil

**CHARCUTERIE BOARD** 

Local and Imported Cheese, Salumi, Prosciutto, Mortadella

FRISEE & RED OAK (\*)

Petite Tomatoes, Shaved Carrots, Enoki Mushrooms, White Balsamic Dressing

**CLASSIC CAESAR** 

Baby Gem Romaine, Parmesan Frico, Herb Crouton, Classic Caesar Dressing

**DESSERTS** 

ASSORTMENT OF PIES, CAKES, AND MINI PASTRIES

