

Easter Grand Buffet

Grand Cheese and Charcuterie Display

Featuring

Bucheron – Pasteurized Goats milk, soft ripened, tangy, sharp, earthy - Wisconsin
Morbier - Unpasteurized Cow's milk, semi soft, citrusy, fruity, full flavored – Comté, France
Moody Blue – Semi-soft, Smokey, Creamy, delicate, Cow's milk – Wisconsin
Pecorino Boshetto Truffetto – Semi-soft, earthy, pungent, Sheep's milk – Tuscany, Italy
Humboldt Fog – Pasteurized Goat's Milk, Floral and Herbaceous – California

Parma Prosciutto – Italian style dry cured ham

Salametto Piccante - Spanish style chorizo, slightly smoky and spicy

Felino – Made using an Ancient old-world recipe very fine and delicate

Wild Boar Salumi – Robust, sweet, nutty, zesty

Seasonal Salads

Classic Caesar Salad, Organic Romaine, Parmesan Cheese, Caesar Dressing

Heirloom Tomato Salad, Fresh Mozzarella, Aged Balsamic, Basil

Spring Beets & Goats Cheese, Hearth Roasted Beets, Goats Cheese, Orange Tarragon Vinaigrette

Mixed Green Salad, Strawberries, Toasted Walnuts, White Balsamic Vinaigrette

Raw Bar

East Cost Oysters

Shrimp Cocktail

Apple Wood Smoked Salmon - Cured and Smoked in House

Breakfast and Lunch

Made To Order Omelettes

Classic Deviled Eggs

Brioche French Toast, House Made Brioche, Cinnamon, Vanilla

Stuffed Crepes, Raclette Cheese, Bacon, Caramelized Onions, Baby Spinach

Warm Cinnamon Rolls

House Smoked Brown Sugar and Black Pepper Cured Bacon

Farm Fresh Scrambled Eggs

Roasted Beef Tenderloin, All Natural, Grass Fed Beef, Crusted with Herbs

Grilled Mahi Mahi, Fresh Herbs, Olive Oil, Lemon

Roasted Cauliflower and Carrots, Hearth Roasted and Curry Spiced

Potato Gratin, Thinly Sliced Potatoes, Shingled with Farm Fresh Cream, Gruyere Cheese, and Fresh Herbs

Hand Made Ricotta Cavatelli, Mexican Bay Scallops, Roasted Corn, Cherry Tomatoes, Tarragon Crema

Dessert

Lemon Tarts, Mini Crème Brulee, Butter Cake with Strawberry Compote, Assorted Cookies, Chocolate Raspberry Mousse, Fresh Fruit and Berries, House Churned Gelato and Sorbet Available Upon Request

\$55 Adults / \$18 Children (under 10)
\$18 Bottomless Bloody Mary's & Mimosas

20% Gratuity will be added to parties of 6 or more. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.