

# EASTER BRUNCH

Seasonal Buffet Starters • Choice of Entrée • Choice of Dessert- \$85PP

## SEASONAL BUFFET

### **Farmer's Market Crudité**

green goddess, whipped feta, espelette ranch

### **Marinated Grilled Asparagus**

feta, dill, lemon, oregano

### **Black Truffle Caesar**

sweet onion crema, garlic streusel

### **Deviled Eggs**

## SEAFOOD

### **Poached Jumbo Shrimp Cocktail**

cocktail sauce, horseradish

### **Smoked Salmon**

mini bagels, pickled onions, capers, whipped cream cheese

### **West Coast Oysters**

cocktail sauce, horseradish

## CHEESE & CHARCUTERIE

artisan cheeses and Italian charcuterie

Marcona almonds, honeycomb, mostarda, grilled bread

## BREADS & PASTRIES

croissants, pain au chocolat, seasonal Danish

## FRUIT & YOGURT

seasonal fruit display, Greek yogurt, house granola, honey, berries

### \* **OPTIONAL ADD-ON** \*

Ayesha's fresh baked cornbread

red Thai curry butter +4

## ENTREE SELECTION

CHOICE OF

### **Herb-Crusted Lamb Chops +15**

garlic spinach, spring peas, fingerling potatoes

### **Crème Brûlée French Toast**

whipped cream, berries, maple syrup

### **Cairo Fried Chicken Breast**

tomato tahina sauce, MINA spice, cucumber, pickled red onions

### **Chilaquiles Verdes**

black beans, cotija, two eggs

### **Eggs Benedict**

Canadian bacon, model bakery English muffin

hollandaise sauce, breakfast potatoes

### **Double Wagyu Burger**

American cheese, caramelized onion, secret sauce, fries

### **Roasted Faroe Island Salmon**

ratatouille, basil, olive tapenade aioli

### **Steak and Eggs**

hangar steak, 2 eggs any style, breakfast potatoes, steak sauce

## DESSERT SELECTION

CHOICE OF

### **Key Lime Pie**

chantilly, lemon curd

### **Double Chocolate Cake**

roasted strawberries, turbinado crunch