



Annual Easter Brunch

APRIL 12, 2020 10:30AM until 3:30PM

Come Delight on the Exquisite Cuisine of Delicacies by Executive Chef Jeff Riedel

Salads

Florida Shrimp Louie
Variety of Heirloom Tomatoes, Fresh Buffalo Mozzarella & Basil
Orzo Pasta Salad with Spinach, Pine Nuts, Balsamic Vinaigrette
Sweet & Savory Broccoli Salad and Aged Cheddar

Appetizers

Sesame-Seared Yellowfin Tuna, Asian Ginger Slaw
Roasted Duck Breast, Pink Grapefruit, Rocket, Avocado, Toasted Almonds
Chilled Jumbo Shrimp
Country Terrines Speck Prosciutto
Jumbo Steamed Asparagus with Truffle Mayonnaise
Lemon Braised Fresh Artichokes, Cipollini Onions, Thumbelina Carrots and Peas
Ducktrap River of Maine Smoked Salmon, Toasted Brioche
Whole Poached Salmon en Belle Vue, Sauce Vert
Deviled Eggs Spring's Fresh Fruit & Berries

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An array of Imported and Domestic Cheeses, Mini Muffins, Croissants, Assorted Artisanal Breads

The Chef's Carving Station

Roast Prime Rib of Beef, Au Jus, Horseradish Sauce
Baked Ham Honey-Ginger Glazed

Silver Chafers Hot Food Selections

Seared Jumbo Maine Diver Scallops, Sweet Yellow Corn, Clamshell Mushrooms
Roasted Rack of Spring Lamb, Ricotta Gnocchi, Spring Vegetables
Roasted Stuffed Chicken Breast filled with Wild Mushrooms, Brandy Garlic Sauce & Sautéed Spinach
Sautéed West Coast Halibut, Tomato-Shallot Butter Sauce
Jumbo Lump Crab Cakes Asiago Filled Heirloom Potatoes 103 West Eggs Benedict

Pastry Chef Joseph's Grande Dessert Display

A vast selection of European and American Pastries & Cakes
Hand-Decorated Chocolate Eggs, Marzipan Bunnies *and more...!*
Pano's Private Reserve Coffee, Select Hot Teas & Iced Tea

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Live Piano Entertainment - Face Painting - Pictures with the Easter Bunny

Adults / 85. | Children 6-12 / 30. | Children 5-Under / Free
Additional Beverages, Tax & Gratuity Not Included