

Easter Brunch

VANILLA CREPES - BUTTERMILK WAFFLES - CINNAMON ROLL FRENCH TOAST
MAPLE SYRUP | LOCAL HONEY BUTTER | NUTELLA | CHOCOLATE SAUCE | MARINATED BERRIES | CHANTILLY CRÈME

FARM FRESH EGGS*

ANY STYLE INCLUDING OMELETTE AND FRITTATA

APPLEWOOD SMOKED BACON - ARIZONA FRESH JALAPEÑO CHICKEN SAUSAGE

DOUGHNUT BENEDICT - HOUSE MADE CHIPOTLE BACON - SOUS VIDE EGG - CARAMEL HOLLANDAISE

FRESH FRUIT AND SEASONAL BERRIES

FRESHLY PRESSED JUICE BAR

KALE - PINEAPPLE - STRAWBERRIES - BANANA - APPLE - CARROT

BREAKFAST PASTRIES

MINI BAGELS - INDIVIDUAL QUICK BREADS - CRUFFINS - DOUGHNUTS - CREAM CHEESE

SMALL BITES

SPICED BERENJENA - PRADO SOURDOUGH - POMEGRANATE GOAT CHEESE

LOBSTER - KIWI - GINGER AOILI - YUZU TOBIKO

GRILLED PEACHES - SERRANO - MICRO BASIL - MEYER LEMON VINAIGRETTE

CITRUS MARINATED MBAR OLIVES

SALUMI AND CURED MEATS - ARTISAN CHEESE

SALADS

ROASTED TRI COLOR CAULIFLOWER - WILD ARUGULA - MISSION FIG - TOASTED PECAN

LEMON THYME VINAIGRETTE

GREEN AND RED OAK - HEIRLOOM TOMATO - CUCUMBER - SWEET PEPPER - WATERMELON RADISH

SHERRY VINAIGRETTE

ON ICE

CITRUS POACHED SHRIMP - OYSTERS ON HALF SHELL* - KING CRAB LEGS

HORSERADISH COCKTAIL - KEY LIME MUSTARD - CITRUS SECTIONS

BRANDY TOMATO CREAM - LEMON & PICKLED CUCUMBERS

CHEF'S SELECTION OF HOUSE CURED SALMON - TRADITIONAL ACCOMPANIMENTS

FROM THE TAPAS BAR

CRISPY DUCK BREAST - DUCK LEG GARBANZO RAGOUT - CHORIZO BUERRE BLANC

HARISSA GLACIER 51 SEABASS - FREGOLA - PICKLED SCALLION - PEPPER COULIS

WHITE BEAN CASSOULET - ANDOUILLE SAUSAGE - LEG OF LAMB - PORK RIND

PAELLA

PRADO

FORBIDDEN RICE | LANGOUSTINE | SHRIMP | SCALLOP | OCTOPUS | CHORIZO | SAFFRON

VEGETABLE

SQUASH | EGGPLANT | PEPPERS | PEAS & PEARL ONIONS | GREEN BEANS | TOMATOES

FROM THE CARVING BOARD

WOOD FIRED SNAKE RIVER FARMS PRIME RIB OF PORK

CRANBERRY GASTRIQUE - AU JUS

BROWN ARBORIO RISOTTO - POMEGRANATE - SAGE

GRILLED ASPARAGUS - ROASTED BABY CARROT - ZUCCHINI & SQUASH

DESSERT

SELECTION OF CHEF MOLLY'S MINI PASTRIES AND PETIT FOURS

\$99 Per Adult - \$39 Children 10 & Younger

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes.

A 20% service charge will automatically be added to parties of six or more in lieu of gratuity.

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