



# PELICAN GRILL & BAR

SUNDAY, APRIL 20, 2025 | 11:00 AM - 6:30 PM

## CAVIAR TROLLEY

caviar | whites & yolks | creme fraiche | shallot | chive | caper | hasselback chips | blini

## ICE

prawns | oyster | crab | octopus | fanny bay | kumai | blue point  
mignonettes | sauce louis | cocktail | citrus | horseradish

## POKE BAR

tuna | crab | albacore | prawn | cucumber | ginger | masago | scallion | wakame | furikake  
edamame | dynamite aioli | ponzu | calrose | salad

## FROM THE GARDEN

english pea | easter egg radish | spiced crispy chickpea | quinoa | cucumber | pansies | basil leaf  
mint leaf | dry cranberry | beet | feta | parmesan | strawberry | spinach | garden greens | romaine  
green goddess dressing | champagne vinaigrette | poppyseed vinaigrette | ranch

## CHEESE & CHARCUTERIES

prosciutto di parma | chef's pick of artisanal cheeses | crafted charcuteries  
lavosh | crostini | crisps | mustards | jams | gherkins | nuts

## ARTISANAL BREADS & FRESH FRUIT DISPLAY

herbed focaccia | italian ciabatta | baguettes | fruit & nut batard  
seasonal jams | infused butters | olive oils | aged balsamic

## BREAKFAST FAVORITES

applewood smoked bacon | turkey bacon | chicken apple sausage | andouille  
scramble | eggs benedict | hash brown  
lemon ricotta pancake | traditional pancake | bread pudding french toast  
**garnishes:** 100% pure maple syrup | whipped chantilly | fresh berries  
dark chocolate | banana | whipped butter | crumbled oreo

## PASTA STATION

gemelli english pea | ramp | asparagus  
- or -  
cavatelli parmesan cream | rucola

## BUTCHERS BLOCK

harissa rubbed leg of lamb  
raita | naan | pickle  
beef tenderloin  
borelaise | chimichurri

## FISH

grilled swordfish  
pearl couscous | citrus beurre blanc

## SIDES

spring succotash | fava | pea | corn | scallion | mint  
asparagus | calabrian relish  
creme fraiche potato puree  
marble potato | cipollini | gremolata

## HOUSE-BAKED BAKERIES

butter croissants | pain au chocolat | seasonal fruit danish served with preserves | honey

## DESSERT ROOM

gelato & sorbet sundae bar | assorted pies & confections  
easter shortbread cookies & macarons | festive petit gateux

\$245\*\* per adult | \$95\*\* per child (ages 3-10)

pricing excludes additional alcohol, tax & service charge. \*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 22% gratuity will be added to all parties.



EASTER BRUNCH BUFFET

