

THE GREAT ROOM

LOBBY LOUNGE & TERRACE



EASTER 2025
10:30 AM - 3:30 PM

BREAD & BUTTER

truffle butter, apple butter, spring onion & black pepper butter, whipped butter, tomato & pepper jam, olive tapenade, olive oil, balsamic

BITES CHEF'S SELECTION OF:

cheese & cured meats, crudite, deviled eggs, season fruits, marinated olives & mushrooms, cornichons, grilled artichokes, hummus, bruschetta's, buttermilk ranch, onion dip, assorted mustards

BRUNCHING AROUND

soft scrambled eggs, applewood smoked bacon, pork sausage, crispy breakfast potatoes

PANCAKE STATION

lemon ricotta, banana chocolate chip, traditional accompaniments, blueberry honey syrup, maple syrup, strawberry balsamic syrup, chocolate shavings, devonshire cream, mixed berry compote, fresh berries, nutella, candied pecans, whipped butter, granola

OMELET BAR 10:30 AM - 1:00 PM

chino valley ranch cage free eggs & egg whites, rosemary ham, italian sausage, smoked bacon, mushrooms, onion, spinach, jalapeno, bell peppers, tomato, baby shrimp, selection of cheese

PASTA STATION 1:00 - 3:30 PM

ROSEMARY TAGLIATELLE

rabbit ragu, escarole, truffle

ICE

prawns, oysters, caviar, blini, yolks, whites, shallot, creme fraiche, fanny bay, blue point, washington, cocktail, cucumber mignonette, citrus

SUSHI

california, spicy tuna, cucumber, ginger, wakame, wasabi, spicy aioli, soy sauce, tamari

INDIVIDUAL SALAD BAR

BROCCOLI SALAD

bacon, cranberry, almond, apple cider vinaigrette

TRADITIONAL CAESER SALAD

parmesan, breadcrumb

RADISH & FRISEE SALAD

fennel, tarragon vinaigrette

SPLIT PEA SOUP

ham hock, croutons, creme fraiche

CARVING

SNAKE RIVER FARMS

WAGYU TOMAHAWK RIBEYE

spring onion salsa verde, sauce perigordine

SRF PORK LOIN

mojo marinated, sauce charcuterie

WHOLE ROASTED STRIPED BASS

ramp beurre blanc

FIXINGS

ROASTED NEW POTATOES

roasted garlic, sundried tomatoes, parmesan

GRILLED DELTA ASPARAGUS

lemon, prosciutto, bearnaise

GLAZED CARROTS

carrot top chimichurri

KIDS BUFFET

chicken fingers, french fries, mini pizzas, mac & cheese, hot dog sliders

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. 22% gratuity will be added to parties. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.