



ember & rye

Easter Brunch Buffet

\$155 for adult / \$60 for children

10:30 am - 2:30 pm

STARTERS

ICED SEAFOOD DISPLAY

Poached Shrimp on Ice, Snow Crab Claw
Chipotle Cocktail Sauce, Remoulade and Lemon Wedges

TRADITIONAL CEVICHE

Rockfish, Aji Amarillo Leche De Tigre, Mango, Blood Orange
Fresno Chili, Radish

Shrimp Aguachile, Serrano, Cucumber, Red Onion, Avocado
Cilantro, Lime

HANDCRAFTED LOCAL SALUMI

Pickled Vegetables, Cornichons, Grained Mustard, Tarragon
Mostarda

SELECTION OF MAKI SUSHI AND SASHIMI

Tuna and Salmon Sashimi, Array of Sushi Rolls
Wasabi, Soy, Pickled Ginger and Wakame

SMOKED FISH PLATTERS

Smoked Salmon, Smoked Scallops and Smoked Trout
Served with Cream Cheese, Purple Onions, Sliced Tomatoes
Capers Grated Eggs, Sour Cream, Lemon Wedge, Mini Bagels

AMERICAN FARMHOUSE CHEESE DISPLAY

Roasted Nuts, Local Honey, and Fruit Compote
Selection of Seasonal, Sliced Fruits and Berries

SALADS

Pea & Chicory Caesar Salad, Pandan Coconut Dressing,
Toasted Garlic, Shallots
Lemon Fennel Crusted Lamb Tenderloin, Oven Roasted Cherry
Tomato, Burrata, Basil, Creamy Balsamic
Baby Rainbow Carrots, Tinkerbell Peppers, Baby Zucchini
Roasted Sunchoke, Purple Cauliflower, Romesco
Herb Crusted Beef Carpaccio, Arugula, Watermelon Radish
Garlic Aioli
Lobster and Asparagus Verrine, Butter Lettuce, Chive
Orange Aioli
Whipped Greek Yogurt, Smoked Salmon, Blood Orange
Crushed Pistachio, Rosemary, Puff Shells
Shaved Carrots & Cucumber, Asparagus, Watermelon
Radish, Snap Peas, Arugula, Goat Cheese, Citrus Vinaigrette

BREAKFAST

**OMELET STATION PREPARED TO YOUR
LIKING BY A CHEF**

Continued

ASSORTMENT OF BREAKFAST MEATS

Smoked Bacon, Pork Sausage, Chicken Sausage

CHOCOLATE MASCARPONE STUFFED FRENCH TOAST

Strawberry Rhubarb Jam, Crushed Pistachio

FRENCH ONION BENEDICT

Braised Brisket, Red Wine Hollandaise

CARVING STATIONS

Herb Crusted Prime Rib, Creamy Horseradish, Port Jus
Honey Mustard & Pretzel Crusted Faroe Island Salmon

BBQ PORK LOIN

Green Garlic Gremolata, Smoked Pineapple-Maple Glaze

ACTION STATION

SPRING PEA RISOTTO

Bay Scallops, Preserved Lemon, Pea Vine

SPECIALTY ENTREES

LAMB NAVARIN

Baby Carrot, English Peas, Creamy Polenta

SEARED LOCAL SEABASS

Favetta, Red Wine Braised Cippolini Onions, Smoked Baby
Carrots Piquillo Pepper Vinaigrette

CITRUS BRINED CORNISH GAME HEN

Melted Leeks, Caramelized Fennel, Sugar Snap Peas, Purple
Ninja Radish, Grapefruit Chicken Jus

CRISPY PEE WEE POTATOES

Spring Onion Crème, Green Garlic, Confit Artichokes

GRILLED DELTA ASPARAGUS

Carrot Puree, Morel Mushrooms, Spec Ham, Parmesan Crisp

DESSERT

VERRINES

Fruit Salad, Passionfruit Syrup – GF, Nut Free, Vegan
Strawberry and Pistachio Trifle – GF
Chocolate Mousse – GF

PETITES PASTRIES

Carrot Cake, Vanilla Choux Puff, White Opera Cake
Chocolate Layered Gateaux, Lime and Blackberry Cheesecake
Lemon and Thyme Tartlet, Hummingbird Cupcake

CONFECTIONS

Double Sea Salt Caramel Bonbon – GF
Maracuya Sphere – GF
Chocolate Chip Cookies

Pricing excludes tax and gratuity