



ember & rye

# *Easter Brunch Buffet*

## *STARTERS*

### ICED SEAFOOD DISPLAY

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

### TRADITIONAL CEVICHE

Local Rockfish, Aji Panca Leche de Tigre, Compressed  
Citrus Green Strawberry, Pickled Fresno, Shiso Oil,  
Crispy Rice

Bay Scallops and Shrimp Aguachile, Yuzu-Serrano  
Persian Cucumber, Spring Onion, Avocado Crema  
Cilantro, Finger 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 Sauce, Pickled Ginger and Wakame

### CURED SALMON

Smoked Salmon, Pastrami Smoked Salmon, Gravlox Salmon  
Served with Cream Cheese, Purple Onions, Sliced Tomatoes  
Capers, Grated Eggs, Sour Cream, Lemon Wedge  
Potato Pancakes, Mini Bagels

### AMERICAN FARMHOUSE CHEESE DISPLAY

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

## *SALADS*

Ember Signature - Strawberry & Burrata Panzanella, Crispy  
Prosciutto, Sourdough Bread, Embered Cherry Tomatoes,  
Buddhas Hand, Thai Basil, Toasted Pistachios

Organic Greens, Macerated Strawberries, Confit Rhubarb,  
Whipped Blue Cheese, Candied Marcona Almonds, Pink  
Peppercorn, Champagne Vinaigrette

Smoked Duck Rillettes, Rhubarb-Peppercorn Mustarda, Spring  
Pea Tendrils, Pickled Shallot, Sourdough Crisp, Fennel Pollen

Charred Baby Carrots, Romanesco, Snap Peas,  
Asparagus, Almond Romesco, Meyer Lemon Labneh, Mint

Wagyu Pastrami Carpaccio, Black Garlic Puree, Pickled  
Mustard seed, Shaved Spring Onion, Grana Padano, Crispy  
Shallot, Lemon Oil

Blue Crab & Green Strawberry Verrine, Fava Puree, Citrus  
Vinaigrette, Tarragon, Garlic Chips, Salmon Roe

Baby Iceberg, Beef Bacon, Heirloom Tomato  
Cage Free Boiled Egg, Point Reyes Blue Cheese, Red Onion,  
Asparagus, Balsamic Vinaigrette

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

**ASSORTMENT OF BREAKFAST MEATS**

Smoked Bacon, Pork Sausage, Chicken Sausage

**BLUEBERRY MASCARPONE STUFFED  
FRENCH TOAST**

Meyer Lemon Curd, House Granola

**LOX BENEDICT**

Hot Smoked Salmon, Everything Bagel Spice, Hollandaise  
Pickled Red Onion Crispy Caper

*CARVING STATIONS*

**PASTRAMI RUBBED BRAND BEEF PRIME RIB**

Rye Whiskey Whole Grain Mustard Jus

**BLACK LIME AND PEPPER  
CEDAR PLANK SALMON**

**SMOKED LAMB LEG**

Green Garlic-Horseradish Tzatziki Sauce

*SPECIALTY ENTREES*

**OLIVE OIL POACHED LOCH DUART SALMON**

Lemon Pea Puree, Pearl Onion, Roasted Artichoke  
Baby Squash, Crispy Onions

**CHICKEN FRIED QUAIL**

Creamy Grits, Pancetta Braised Collard Greens, Hot Honey

**POTATO ROSTI**

Fiscalini Fondue, Bacon Onion Jam, Chive

**GRILLED DELTA ASPARAGUS**

Organic Polenta, Morel Mushroom, Cured Egg Yolk  
Truffle Vinaigrette

## *DESSERT*

### VERRINES

Fruit Salad  
Vanilla Crème Caramel  
Rose Panacotta Prickly Pear Sauce  
Brazilian Chocolate Pot de Crème & Passionfruit Coulis

### PETITES PASTRIES

Peach Crumble Bar  
Classic Carrot Cake  
Coconut and Raspberry Opera Cake  
Lemon Mascarpone Tartlet  
Dubai Chocolate Tart  
Kataif Pistachio Praline & Chocolate Ganache  
Mint Strawberry & Matcha Eclair

### CONFECTIONS

Chocolate Chips Cookie  
Jivara Toffee Bark  
Seasonal Macaron

### CONFECTIONS - BREAKFAST PASTRIES

Raspberry & Pistachio Brioche  
Mint Croissant  
Mint Chocolate Croissant