

THREE PEAKS KITCHEN + BAR

Easter Brunch

SUNDAY, APRIL 17 | 8AM - 8PM

COLD STATIONS

Fresh Tropical Fruit and Berries with Strawberry Yogurt Dip

Spring Salad of Baby Pea Tendrils and Arugula with Shaved Parmigiano Reggiano and Lemon Vinaigrette

Caesar Salad with Creamy Garlic Dressing, Croutons and Parmesan Crisps

Antipasti Salad with Italian Cured Meats, Bocconcini, Tomatoes, Olives, Roasted Peppers, Pepperoncini, Olive Oil and Fresh Basil

From The Bakery: Croissants, Danish, Muffins, Coffee Cakes, Bagels & Cream Cheese

CARVING STATION

Rosemary & Pesto-Crusted Prime Rib of Beef with Au Jus, Horseradish Cream Sauce

Cosmic Apple Bourbon Glazed Ham with Whole Grain Mustard

HOT LINE BUFFET

Farm Fresh Scrambled Eggs with Cream Cheese and Baby Chives

Eggs Benedict with Poached Eggs, Canadian Bacon, English Muffins and Hollandaise Sauce
(available until 2 p.m.)

Brioche French Toast with Whipped Butter and Pure Maple Syrup

Applewood Smoked Bacon and Homemade Pork Sausage

Chicken With Sun Dried Tomato and Chevre Cheese Filling with Pesto Cream Sauce

Herb Marinated Sea Bass with Lemon Butter, Italian Parsley and Crisp Potato Latkes

Rosemary and Thyme Herb Roasted Marble Potatoes

Lemon Ricotta Linguine

Roast Asparagus and Spaghetti Squash

DESSERTS

Assorted Seasonal Desserts

Warm Berry and Croissant Bread Pudding with Vanilla-White Chocolate Sauce



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