

Easter Brunch 2019

Seasonal fresh fruit

Baked goods

Scrambled eggs

Breakfast potatoes

Bacon | sausage

Colorado frittata | chorizo | queso fresco | charred jalapeno hollandaise

Panzanella salad | Bibb lettuce | roasted tomatoes | bread shards | mozzarella | garlic oil

Quinoa tabbouleh | cucumbers | parsley | heirloom tomatoes lemon oil

Honey smoked salmon

Chilled shrimp | tequila lime cocktail sauce

Smashed rosemary fingerling potatoes

Seasonal roasted vegetable

Butternut squash ravioli | hazelnut brown butter cream

BBQ spiced salmon | chipotle agave glaze

Hand carved

Vanilla brined pork loin | apple cider jus

Dessert display

Macaroons | chocolate mousse tarts | truffles | mini cheese cakes

\$49

Bottomless Mimosas \$10

Reservations Recommended.

Hours: 10 AM – 3 PM