

Easter Buffet

April 1st, 2018

\$54 per person / \$27 children 12 and under
includes non-alcoholic beverages.
18% gratuity may be added to parties of 6 or more

COLD BUFFET

TRUE FARM ARUGULA & MIXED GREEN SALAD
blueberries, radish, pickled onions, lemon-honey vinaigrette

PASTA SALAD
grilled asparagus, tomatoes, english peas, talbot reserve cheddar, avocado herb dressing

LOCAL MEAT & CHEESE DISPLAY
FRUIT & BERRIES
DEVILED EGGS

CARVING STATION

OVEN BAKED WHOLE SALMON
caper berries, lemon wedges, roasted tomatoes

DRY RUBBED STRIPLOIN
house-made steak sauce

SMOKED HAM
hot mustard glaze

HOT BUFFET

CRAB CAKE BENEDICT
tomato hollandaise

GNOCCHI
forest mushroom, escarole, sundried tomatoes, apple cider brown butter

BBQ BRISKET CROQUETTES
baby baked potatoes, bourbon glazed field carrots

BACON & SAUSAGE
OLD BAY BREAKFAST POTATOES
BANANAS FOSTER FRENCH TOAST

DESSERTS

CHEF'S SELECTION

WINE LIST

SPARKLING / WHITE / ROSÉ

GLORIA FERRER / CUVÉE BRUT / SONOMA	\$10	\$40
CHATEAU STE. MICHELLE / BRUT ROSE / COLUMBIA VAELLY	\$10	\$40
ALLURE / BUBBLY MOSCATO / CALIFORNIA	\$9	\$36
NOBLE VINES “152” / PINOT GRIGIO / MONTEREY	\$10	\$40
BILTMORE ESTATE / RIESLING / NORTH CAROLINA	\$10	\$40
BLACK STALLION / SAUVIGNON BLANC / NAPA VALLEY	\$11	\$44
TENSHEN / WHITE BLEND / CALIFORNIA	\$14	\$56
BARBOURSVILLE / VIOGNIER RESERVE / VIRGINIA	\$14	\$56
CANVAS / CHARDONNAY / CALIFORNIA	\$9	\$36
CLOUDFALL / CHARDONNAY / MONTEREY COUNTY	\$14	\$56
RAINSTORM / PINOT NOIR ROSE / OREGON	\$12	\$42

DESSERT WHITE

WILLIAMSBURG “PETITE FLEUR” / MUSCAT OTTONEL, VIDAL BLANC / VIRGINIA	\$12	\$48
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RED

CANVAS / PINOT NOIR / CALIFORNIA	\$9	\$36
LINCOURT “LINDSEY’S VINEYARD” / PINOT NOIR / SANTA RITA HILLS	\$14	\$56
HANDCRAFT / MALBEC / CALIFORNIA	\$9	\$36
MUCKRAKER / RED FIELD BLEND / CALIFORNIA	\$10	\$40
MOTTO “UNBASHED” / ZINFANDEL / CALIFORNIA	\$10	\$40
SPECIALYST MERLOT (46%), ZINFANDEL (40%), PETITE SIRAH (12%) / CALIFORNIA	\$12	\$48
DRUMHELLER CELLARS / MERLOT / COLUMBIA VALLEY	\$11	\$44
BARBOURSVILLE / CABERNET FRANC / VIRGINIA	\$15	\$60
CANVAS / CABERNET SAUVIGNON / CALIFORNIA	\$9	\$36
KULETO ESTATE “NATIVE SON” ZINFANDEL (58%), CABERNET (26%), SANGIOVESE (7%) / NAPA VALLEY	\$15	\$60
CRISS CROSS / PETIT SIRAH / CALIFORNIA	\$13	\$52

PORT

FOX RUN “RUBY PORT” MERLOT (30%), LEMBERGER (44%) / FINGER LAKES	\$12	\$48
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With community and sustainability in mind, we feature local and regionally sourced products where available. Our partners support our belief in utilizing healthful, sustainable ingredients as well as our commitment to our community and our environment.