

The Palm Court

Sunday April 21st 2019

Easter Grand Buffet

STARTERS

Yogurt, Yogurt Parfaits, Berries, Sliced Seasonal Fruits

Local Cheese and Artisanal Charcuterie

Spring Crudit , Beet Hummus, Lemon-Dill Yogurt

Smoked Salmon, Mini Bagels, Traditional Garnishes

Strawberry Spring Salad, Dry Aged Goat Cheese,
Pine Nuts, Balsamic Vinaigrette

Shrimp and Lobster Cocktail



MAINS

Scrambled Eggs

Eggs Benedict, English Muffin, Canadian Bacon,
Hollandaise Sauce

Citrus Scented Brioche French Toast,
Whipped Maple Butter

Seared Skuna Bay Salmon, Tomato, Fennel,
Preserved Lemon

Garganelli, Morels, Spring Peas,
Roasted Garlic, Parmesan Cream, Truffles

Heirloom Carrots, Asparagus, Chives, Local Butter

Rainbow Potato and Spring Onion Hash, Smoked Paprika



CARVING STATION

Herb Roasted Rack of Lamb,
Mint Lamb Jus

Bourbon and Apricot Glazed Ham,
Violet Mustard



EASTER DESSERTS

Strawberry and Rhubarb Trifle,
Lemon Verbena Custard, Citrus Genoise,
Tahitian Vanilla Whipped Cream

Tanariva Caramel Milk Chocolate Demi Egg,
Raspberry and Hibiscus Jelly, Speculoos Biscuit Cake,
Dark Chocolate Glacage

Hazelnut Chocolate Nutella  clair,
Crispy Hazelnut Chocolate Feuilletine,
Sea Salted Caramelized Hazelnuts

Bergamot Citrus Tart,
Speculoos Sable, Yuzu Lime Mint Jelly, Bergamot Meringue

Mango and Coconut Namelaka,
Kaffir Lime Jelly, Coconut Meringue Cake,
Mango and Passion Fruit Compote

Chef's Assortment of Sweet Condiments

ADULTS 175

CHILDREN (UNDER THE AGE OF 12) 80

*Beverages and Taxes Not Included
18% Service will be added to your check*