

The Palm Court
Sunday April 12, 2020
Easter Grand Buffet

10 AM - 12:30 PM

STARTERS

Individual Yogurt Parfaits, House Granola, Honey, Fresh Berries
Local Cheese Display, Dried Fruit, Honey Comb, Lavosh, Grissini
Charcuterie Display, Cornichon, Stone Ground Mustard
Chicken Liver Pate, Saba Butter, Sea Salt
Spring Crudité, Hummus And Paprika Cream Cheese Dips
Smoked Salmon Lox, Dill Cream Cheese, Traditional Garnish,
Mini Bagels
Roasted Beet And Goats Cheese Salad, Orange Segments,
Fennel Pollen Dressing
Assorted Finger Sandwiches, Ham, Sundried Tomato,
Seafood Salad, Cucumber
Bread Display, Rolls, Crackers And Crisps

MAINS

Scrambled Eggs With Chives
Individual Egg Frittata, Spinach And Feta
Citrus Scented Brioche French Toast, Whipped Maple Butter
Fontina Grits, Black Truffle
Seared Skuna Bay Salmon And Rock Shrimp,
Champagne Cream, Pencil Asparagus
Orecchiette Pasta, Sundried Tomato, Wild Mushrooms,
Fava Beans, Grilled Artichoke
Butter Glazed Vegetables, Romanesco, Cauliflower, Baby Carrots
Roasted Marble Potatoes And Sunchokes With Rosemary

CARVING STATION

Roasted Leg Of Lamb, Mint Chimichurri, Red Wine Jus
Apple Brined Pork Loin, Spiked Apple Sauce, Pineapple Sauce

RAW BAR

Local Premium Seafood On Ice
Cocktail Sauce, Mignonette, Marie Rose

EASTER DESSERTS

Strawberry & Rhubarb Fool
Lemon Verbena Custard, Tahitian Vanilla Whipped Cream, Lemon
Genoise
Tamariva Caramel Milk Chocolate Demi Egg
Berry And Hibiscus Jelly, Speculoos Biscuit Cake, Dark Chocolate
Glacage
Dark Chocolate Hazelnut Nutella Religieuse
Crispy Hazelnut Chocolate Feuilletine, Sea Salted, Caramelized
Hazelnuts
Huckleberry Citrus Sable Tart
Lemon And Poppy Sable, Citrus Curd, Bergamot Meringue
Mango And Coconut Namelaka
Kaffir Lime Jelly, Coconut Meringue Cake, Mango And
Passion Fruit Compote
Chef's Assortment Of Sweet Condiments