

The Palm Court
Sunday April 12, 2020
Easter Grand Buffet

1 P M - 8 P M

S T A R T E R S

Individual Vichyssoise, Chilled Potato Leek Soup
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 Ham Hock And Pheasant Terrine, Pickled Mushrooms
Roasted Beet And Goats Cheese Salad, Orange Segments,
Fennel Pollen Dressing
Assorted Finger Sandwiches, Ham, Sundried Tomato, S
Eafood Salad, Cucumber
Bread Display, Rolls, Crackers And Crisps

M A I N S

Mediterranean Chicken Breast, Preserved Lemon,
Chopped Tomato, Capers And Olives
Guinness Braised Short Ribs, Pearl Onions,
Fiddlehead Fern, Red Cabbage
Fontina Grits, Black Truffle
Mini Vegetable Quiche, Asparagus Onion, Cheddar
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

R A W B A R

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

C A R V I N G S T A T I O N

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

E A S T E R D E S S E R T S

Strawberry & Rhubarb Fool
Lemon Verbena Custard, Tahitian Vanilla Whipped Cream, Lemon
Genoise
Tamariva Caramel Milk Chocolate Demi Egg
Berry And Hibiscus Jelly, Speculoos Bicult 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