# WE ARE INVITING YOU! **EASTER BRUNCH** WITH CHEF TREVOR IN THE 1863 RESTAURANT SUNDAY, MARCH 31ST, 2024 11AM-2:30PM

1863

Restaurant

## DISPLAYS

Assorted Danishes, Breakfast Breads, Muffins & Bagels Fresh Cut Cantaloupe, Honeydew, Pineapple & Berries Greek Yogurt Parfait with Granola & Dried Fruit Assorted Deviled Eggs

Strawberry & Spinach Salad with Goat Cheese, Sliced Almonds & Balsamic Vinaigrette Grilled Hearts of Romaine with Parmesan, Focaccia & Caesar Dressing Mediterranean Grazing Station with Assorted Cured Meats, Grilled Vegetables, Artisan Cheeses, Marinated Olives & Rustic Grilled Breads

## **OMELET STATION**

Eggs Made to Order Spinach, Tomato, Onion, Ham, Bacon, Sausage, Feta, Cheddar, and Crab

### **HOT ENTREES**

Traditional Eggs Benedict with Canadian Bacon & Hollandaise Pan Seared Halibut with Braised Fennel, Artichokes & Roasted Tomato Chicken Osso Bucco with Garlic, Fresh Herbs & White Wine Herbed Baby Potatoes Caramelized Baby Carrots Asparagus & Seasonal Vegetable Medley

## CHEF TREVOR'S CARVERY

Herb Infused Leg of Lamb with Mint Chimichurri Peppercorn Crusted Prime Rib of Beef with Au Jus & Horseradish Aioli Honey/Citrus Glazed Ham with Pineapple Relish

### DESSERTS

Assorted Seasonal Cakes, Pies & Individual Desserts

Adults: \$52 per person Children (Ages 6-12): \$24 per person Children 5 and Under: Free Plus Taxes and Service Charge

Pricing is inclusive of all non-alcoholic beverages

