



Easter Brunch Buffet

Includes Bottomless Mimosas and Sparkling Wine
\$89 per Adult | \$39 per Child

BRUNCH

Chef Attended Omelette Station

Roasted Peppers | Caramelized Onions
Sun Dried Tomatoes | Chorizo
Cheddar Cheese | Goat Cheese | Spinach

Blueberry & Lemon Pancakes

Maple Syrup | Torched Meringue
Blueberry Cinnamon Compote
Whipped Candied Orange Peel Butter

Baja Chilaquiles Station

Salsa Rojo | Cotija | Cilantro | Avocado
Pico de Gallo | Pickled Red
Onions Baja Shrimp | Cochinita Pibil

La V Crab Cake Benedict Station

Poached Hen Eggs | Heirloom Tomatoes
Garlic Spinach | English Muffin
Avocado | Hollandaise

Farm Fresh Scrambled Eggs | Nueske Smoked Bacon
Pork Sage Sausage Links | Red Bliss Skillet Potatoes with Herbs

GREENS

Spring Lettuces

Pea Vines | Borage Flowers | Baby Watercress
Shaved Breakfast Radish | Thai Basil
Heirloom Cherry Tomatoes
Greek Yogurt Honey Vinaigrette

Cobb Salad

Smoked Chicken Breast | Smoked Bacon
Heirloom Cherry Tomatoes | Avocado
Hard Boiled Hen Eggs | Bleu Cheese Crumbles
Pt. Reyes Bleu Cheese Dressing

Baby Gem Caesar Salad

Spanish Anchovies | Shaved Pecorino | Croutons
House Made Caesar Dressing

SIDES

Mashed Yukon Potatoes

Sharp Cheddar | Sour Cream | Bacon | Chives

Oven Roasted Asparagus

Olive Oil | Sea Salt

Roasted Heirloom Carrots & Broccolini

Carrot Top Salsa Verde

CHEESE & FRUIT

Midnight Moon Goat Cheese | Derby Port Cheese | Pt. Reyes Bleu Cheese
Cantaloupe | Honeydew | Pineapple | Strawberries | Raspberries | Blueberries | Blackberries
Passionfruit | Dragon Fruit | Watermelon

FARMER'S MARKET CRUDITE

Heirloom Carrots | Baby Beets | Baby Turnips | Celery Hearts | Cucumber | Baby Radish
House Made Ranch | House Made Bleu Cheese Dressing

PASTA

Bucatini

Pistachio Pistou | Shaved Parmesan | Torn Basil | Cold Pressed Extra Virgin Olive Oil

FROM THE OCEAN

Freshly Shucked Kumiai Oysters

Red Wine Shallot Mignonette

Crab Claws

Drawn Butter | Cocktail Sauce | Grilled Lemon

Mini Baja Lobster Rolls

Lobster Knuckle | Cilantro | Lime | Chipotle Aioli
Pickled Mustard Seed

Chilled Jumbo Baja Shrimp

Fresh-Grated Horseradish Cocktail Sauce
Tabasco

Hiramasa Crudo

Yuzu | Jalapeno | Shaved Fennel | Blood Orange | Pomegranate | Cucumber

CARVING STATION

Herb Crusted Slow-Roasted

Prime Rib

Garlic Confit Demi-Glace | Horseradish Cream

Slow Roasted Bone-In

Leg of Lamb

Mint Salsa Verde | Rosemary Lamb au Jus

Artisan Bread Rolls

DESSERT STATION

Carrot Cake

Cream Cheese Mousse | Candied Pecans

Mini Opera Cake

Chocolate Red Berry | Mango Passionfruit

Mini Cupcakes

Red Velvet | Chocolate | Vanilla

Mini Cheesecake

Chocolate Pearls | Wild Berry Compote
Salted Caramel

Chef's Selection of Mini Biscotti and Macarons

HOT CHOCOLATE STATION

Marshmallows | Cinnamon | Peppermint | Vanilla Bean Whipped Cream | Mini Peeps