

EASTER BRUNCH BUFFET



STEAMED & CHILLED SEAFOOD WITH VERMOUTH & FINE HERBS

HALF SHELL JAMES RIVER OYSTERS

SHELL ON BLACK TIGER SHRIMP

PRINCE EDWARD ISLAND MUSSELS

GRIDDLED LEMON, CITRUS COCKTAIL SAUCE, TRADITIONAL GARNI

CHARCUTERIE

SELECT REGIONAL CHEESES

SMOKED, CURED & UNCURED MEATS

SMALL BATCH BREADS AND CRACKERS, PICKLED GARNISH, MUSTARD

CRISP GREENS & EMULSIONS

WALDORF ROMAINE HEARTS, CELERY, GRANNY APPLES, SEA SALT
TOASTED WALNUTS, CHAMPAGNE & VINEGAR

BABY SPINACH, TOASTED PECANS, RIPE STRAWBERRIES, CIDER, BACON & OLIVE OIL

TENDER GRAINS, HERB ROASTED VEGETABLES, SEA SALT, OLIVE OIL

FARFALLE, BLISTERED CHERRY TOMATOES, GASTRIQUE ONIONS,
GRILLED SCALLIONS, BALSAMIC PORTOBELLO

VIRGINIA GREENS, HYDRO LETTUCES, TOMATOES, CARROT JULIENNE,
HOTOUSE CUCUMBERS, TORN OLIVE OIL CROUTONS

MAIN SELECTIONS

SLOW COOKED SURRY VA. HAM, GRILLED PINEAPPLE, SWEET CHERRIES

PRIME BEEF RIB, PAN JUS, HORSERADISH

GRILLED CHICKEN WITH LEMON DIJON HONEY CREAM

BAKED COD ROCKEFELLER

TRADITIONAL BREAKFAST FARE WITH OMELET STATION

SMASHED YUKON POTATOES

SNOW PEA SAUTEE WITH TOASTED ALMONDS

FRESH SPRING VEGETABLES

SLOW COOKED SOUTHERN GREENS WITH CIDER & CRISPY PORK BELLY

SWEET STUFF

BREAD PUDDING: CINNAMON CUSTARD & VANILLA BEAN CARAMEL SAUCE

VANILLA CHEESECAKE: GRAHAM CRUST, BERRY COMPOTE

CARROT WALNUT CAKE WITH CREAM CHEESE ICING

ASSORTED PASTRIES & CONFECTIONS

