

Easter Brunch

CLASSIC

croissants | danishes | coffee cake | quiche lorraine | local jams | whipped butter | utah honey |
seasonal sliced fruit | fresh berries | classic scrambled eggs | breakfast sausage | breakfast potatoes |
crispy bacon | mushroom sausage gruyere strata | chocolate chip ricotta pancakes | acai bowl sundaes

OMELET STATION

cage free eggs | egg whites | chorizo | bacon | spinach | peppers | tomatoes |
onions | mushrooms | mozzarella | cheddar | feta

BAKED ARTISAN

hot cross buns | challah bread | cinnamon pecan sticky buns | house bread rolls

ANTIPASTO STATION

white bean salad || red onion | fresh herbs | lemon cucumber | roasted peppers
basil pesto orzo || sundried tomato | asparagus tips | arugula | toasted pumpkin seeds
marinated kalamata olives & feta | in house pickled giardiniera | charcuterie | shaved cured meats

SPRING SALAD & PASTA STATIONS

market-style salad corner: spring greens | premium local toppings | house-made dressings & vinaigrettes
cavatelli pasta | baked ziti

SEAFOOD STATION

shucked oysters | poached shrimp | green mussels escabeche | smoked trout | pickled herring

BUTCHER BLOCK

roasted leg of lamb | minted jus
herb crusted new york strip | horseradish demi
spiral cut ham | citrus sambal glaze

ACCOMPANIMENTS

roasted cauliflower | grilled asparagus | scalloped golden potatoes | slow braised heirloom carrots

DESSERTS

passion fruit crème brûlée | meyer lemon custard tartlet | carrot cake squares |
chocolate brownie torte | raspberry cream puffs | “peeps” cupcakes | french macaron | jellybean candy jars

ADULTS: \$78 | CHILDREN (3-11): \$39

Groups of 6 or more will automatically be charged a 20% service charge
**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

HOMESTEAD

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