

Six Peaks Grille  
Easter Brunch  
\$75/25  
9 am – 2pm

### **Morning Fare**

#### California Seasonal Juice Bar

Pomegranate, Cranberry and Orange

Chef's Selection Of Sliced Fruit And Berries  
Stevens' Jam's, Honey Vanilla and Berry Yogurt

Hickory Smoked Bacon  
Buttermilk Pancakes, Fluffy Scrambled Eggs  
Potato O'Brien

### **Meats and Cheese**

#### Seafood display

Jonas Crab Claws, Oysters On The Half Shell, Poached Gulf Shrimp  
Lemon Wedges, Charred Scallion Mignonette,  
Horseradish, Cilantro Pickled Jalapeño  
Hot Sauce, Cocktail Sauce, Yuzu Cucumber, Crackers

#### Antipasti

Prosciutto Di Parma, Soprasata, Capocollo  
Roasted Red Peppers, Artichoke Hearts, Fire Roasted Tomatoes  
Mixed Cerignola Olives, White Anchovy, Eggplant Caponata  
Parmesan, Bread Sticks, Lavash, Olive Loaf

#### Regional California Cheese

Assortment of local Stephen's Jams and Honey, Rustic Breads

### **Salads**

#### Spring Vegetable

Snow Peas, Crispy Pancetta, Fiddleheads, Torn Mint, Pecorino, Myer Lemon Vinaigrette

#### Romaine Wedge Caesar

Brioche Croutons, Shaved Parmesan, Blistered Garlic Tomato, Caesar

#### Bulgur

Bulgur Wheat, Charred Leeks, Citrus Segments, Watercress, Herb Goat Spread, Honey Thyme Emulsion

#### Frisee

Preserve Hen Yolk, Caramelize Pearl Onion, Chive, Whole Grain Vinaigrette

## **Brunch**

Creamy Spring Onion Soup (*station*)  
Brown Butter Rye Crouton, Buttermilk Espuma

### Chef Adrian's Bread Display

Croissants, Assorted Danish, Assorted Muffins  
Cast Iron Cinnamon Buns  
Whipped Butter, Maple Butter  
Stephens Jams, Local Clover Honey

### Crepe Station

(Build Your Own)

### Savory

Grilled Asparagus, Spring Mushrooms, Hollandaise  
Wilted Spinach, Grilled Onion, Crème Fraiche

### Sweet

Nutella, Berries, Whip Cream, Stephan's Compote  
Pecans, Caramel Cream Cheese, Graham Cracker Crumb

## **Chef's Table**

Choice of One Item

Deep sea Red Crab, Toasted Muffin, Poached Hen Egg, Taragon Hollandaise

Crispy Skin Tile Fish, English Peas, Roasted Salsify, Morel Mushroom, Bone Marrow Dashi

Delicata Squash, Smoked Burrata, Globe Carrots, Tokyo Turnip, Quinoa, Shishito Vinaigrette

Madeira Braised Rabbit Tart, Black Trumpet Mushroom, Coffee Roasted Carrots, Cipollini Onion  
Pickled Ramps

Carmen Ranch Striploin, Crispy Peruvian Potato, Nasturtium Chimichurri, Truffle Demi

## **Sweet Table**

Chocolate Lava S'mores Cakes  
Amaretto Cheesecake Bars  
Mini Fruit Tarts  
Passion Fruit Mouse  
Peanut butter and Jelly Tart

Milk Chocolate Easter Chocolate Display