



Easter



Sunday, April 20, 2025

Seatings: 10:00am, 10:30am, 2:00pm, 2:30pm

\$210++ per person \$89++ per child 4-12 yrs. old

Unlimited Champagne & Mimosa (21+), Easter Bunny visit and pianist

Window seating and single-table seating for large parties are subject to availability

Fresh breads and crackers: *Assorted breakfast pastries, Pullman rolls, baguette, sourdough, wheat, naan, water crackers*

Carrot-ginger soup with crème fraîche and dill

Avgolemono: Greek chicken and egg soup

Spring greens salad with cucumber, radish, cherry tomato, lemon dressing

Classic Caesar salad with garlic croutons, Parmigiano

Orecchiette with cherry tomatoes, olives, feta, arugula

Selection of fresh oysters, prawns, crab, tuna tartare, served with champagne mignonette, cocktail sauce, sauce Louie

Crostinis: Olive tapenade & goat cheese; smoked salmon & crème fraîche

Spanakopita

Dolma

Caprese skewers

Cheese & Charcuterie board

Fresh fruit platters

Carving Station

Honey-roasted ham with grilled pineapple

Slow-roasted Angus prime rib with horseradish cream and bordelaise

Chef's Specials

Roasted loch duart salmon with lemon caper beurre blanc

Braised chicken with Castelvetrano olive, artichoke, preserved lemon

Persian "jeweled" rice

Mixed spring vegetables

Ratatouille

Baked gnocchi "sorrentina" with tomato, mozzarella, Parmigiano, fresh basil

Scrambled eggs with chives

Eggs poached in a spicy pepper-tomato sauce with feta cheese

Pork breakfast sausage, Applewood smoked bacon, chicken apple sausage

Breakfast potatoes with roasted peppers & parsley

Brioche French toast

Selection of desserts from the Mark Hopkins pastry kitchen