

six | seven
AT THE EDGEWATER

EASTER
brunch

ADULTS / 80 | CHILDREN 5-12 / 40

Cold Kitchen

Classic Caesar Salad

herbed croutons, parmesan

Roasted Beet, Citrus & Fennel

smokey blue cheese, hazelnuts, maple vinaigrette

Heirloom Tomato & Fresh Mozzarella

kale pesto & sherry vinegar

Roasted Asparagus

truffle vinaigrette

Iced Local Seafood

oysters, king crab legs, tuna poke, jumbo prawns,
cocktail & mignonette sauces

Smoked Wild Salmon

roasted tomatoes, pickled red onion, capers, lemon,
scallion cream cheese, crisp flatbreads

Cheeses & Charcuterie

fig jam, roasted nuts, fruit mostarda,
crostini & crackers

Chilled Melon, Berries & Citrus

maple yogurt & granola

Freshly Baked Croissant & Pastries

local honey, jams, jellies



Hot Kitchen

Classic Eggs Benedict

smoked pork loin & lemon hollandaise

Scrambled Eggs

aged cheddar & chive

Smoked Bacon

Sage & Garlic Sausage

Thyme Roasted Spring Potatoes

Cinnamon & Sugar French Toast

berry compote & whipped cream

Crisp Roasted Chicken

gnocchi, wild mushrooms, madeira cream

Maple Glazed King Salmon

spring vegetables & herb butter

Whipped Yukon Gold Potatoes

Carving & Omelet

Salt Crusted Prime Rib of Beef

fresh horseradish cream & cabernet demi glace

Herb Roasted Spring Lamb

mint chimichurri

Rolls & Sweet Butter

Omelets Made To Order

ham, bacon, smoked salmon, mushroom, scallion,
tomato, roasted peppers, spinach, cheddar, goat cheese

Sweets

Pastry Chef's Assortment of Sweet Bites