

Peter Rabbit Easter Brunch

SUNDAY, APRIL 1, 2018 | 12 P.M.-4 P.M.

ARTISAN BEACH HOUSE | \$125/PERSON



RAW

Chirashi sushi bowl
Assorted sushi and sashimi
Snow crab claws
Cocktail shrimp
Smoked salmon, salmon candy jerky
Atlantic oysters from James River, VA
Red wine mignonette, mango mustard, lemon aioli,

COLD

Roasted beet salad *Charred carrots, radish, pickle, onion, fresh herbs, tahini dressing*
Mediterranean quinoa salad *Cherry tomatoes, cucumber, Kalamata olives, creamy Meredith Farms cheese, spicy chickpeas, parsley, Meyer lemon oregano dressing*
Heirloom ripened tomatoes *Ciliegine, micro rainbow mix, wild lemon basil oil*
Duck confit with fresh apricots, endive and arugula *Goat cheese, fig, blood orange dressing*

VALENCIA PAELLA

Mussels, scallops, clams, Mahi Mahi, shrimp, calamari,
sweet peas, bell peppers, onion, saffron broth

EUROPEAN MEATS & CHEESES

Domestic and international charcuteries and cheeses
Dried fruit, crackers, artisan breads, mustards, pickled vegetables



HOT

Blood orange miso glazed salmon *Wilted Asian greens*
Thyme and keez beez honey whole rotisserie chicken *Toasted orzo and corn succotash*
Sweet potato, smoked bacon, cranberry, candied pecan casserole
Fanache of spring beans, rainbow carrot, roasted Swiss chard
Cilantro and lemon Basmati rice

CARVING STATION

Guava-glazed bone-in oven-roasted Niman Ranch ham *Lavender mustard*
Mojo-marinated early spring leg of lamb *Natural lamb jus*
Rosemary-marinated prime rib *Port demi glace*

BENEDICT STATION

Traditional Eggs Benedict, freshly prepared
Poached eggs, Canadian bacon or smoked salmon, toasted English muffin, lemon hollandaise

HEALTHY CORNER

Raspberry chia yogurt parfait
Açai bowl, toasted coconut
Seven grain tabbouleh

KIDS' BUFFET

Pizza Margharita
Chicken fingers, french fries
Peanut butter, banana and jelly sandwiches
Mini mac & cheese
Cinnamon bites, vanilla sauce
Crudités, Ranch dressing



FRESH FRUIT

Sliced watermelon

Pineapple

Cantaloupe

Mango

Papaya

Honeydew

Blueberries, raspberries, blackberries, strawberries

Dragon fruit

Kiwi

DESSERTS

Strawberries & cream in a mason jar

Chocolate passion fruit brownie verrine

Cookies & cream

"Whopper" cream brûlée

Carrot cake cupcakes

Peanut butter fudge tart

Crème caramel

Black & blue cheesecake

Classic Key lime pie