

EASTER SUNDAY BRUNCH

SUNDAY, APRIL 16, 2017 | 10 A.M. TO 2 P.M.

LOST PINES BALLROOM | RESERVATIONS: 512.308.4950
\$62 ADULTS | \$28 CHILDREN 6-12 | COMPLIMENTARY 5 AND UNDER
INCLUDES COMPLIMENTARY GLASS OF CHAMPAGNE
24 PERCENT GRATUITY ADDED TO ALL PARTIES

BREAKFAST SELECTION

muffins • cast iron cinnamon rolls • breakfast breads • croissants • fresh sliced fruit • scrambled cage-free eggs
• breakfast country potatoes • bacon • sausage links

OMELET STATION

omelets made to order with cage-free eggs and your choice of the following:

ham • bacon • sausage • pulled brisket • tomato • mushroom • caramelized onions • sweet peppers • spinach
• cheddar cheese • mozzarella cheese • pepper jack cheese • tomatillo salsa • roasted tomato salsa
• goat cheese • diced potatoes

SEAFOOD 'CAKE' STATION

seared to order:

crab cake • parmesan artichoke cake • jalapeno remoulade • black bean corn relish • sriracha mayonnaise
• pineapple salsa • chili verde

FRESH SEAFOOD

gulf shrimp • gulf oysters on the half shell • crab legs • steamed mussels • clarified butter • smoked salmon
• cream cheese capers • shaved red onion • mini bagels • sliced tomatoes • lemon • cocktail sauce
• seared ahi tuna with wasabi aioli

ANTIPASTO DISPLAY

grilled texas squash • asparagus • peppers • eggplant • roasted tomatoes • italian meats • prosciutto • salami
• mortadello & speck • balsamic vinegar • texas olive oil

FEATURED LOCAL CHEESE

served with assorted baguettes, lavosh, breadsticks, dried fruits & nuts:

chile caciotta • blanca bianca • horseradish pecan cheddar • montasio festive • rosemary montasio
• deep ellum blue

ERESH FROM THE GARDEN

mixed baby lettuce • romaine • baby spinach • red & yellow tomatoes • cucumber • alfalfa sprouts • red onions
• grapes • mandarin oranges • dried blueberries • cheddar cheese • feta cheese • sunflower seeds • focaccia
croutons • sliced almonds • italian dressing • red wine vinaigrette • apple cider vinaigrette • ranch dressing
• artisanal bread display • whipped butter

ENTREES

pan seared trout with brown butter pecans • free-range chicken breast with wild mushroom sauce & grilled
spring onions • four cheese mac & cheese with brown butter breadcrumbs • au gratin potatoes with asiago &
thyme • seasonal vegetables • grilled asparagus with lemon salt

CARVING STATION

smoked prime rib of beef • ancho au jus • creamed horseradish • herb stuffed lamb leg with mint gremolata &
mint jelly • cedar plank salmon with lemon dill yogurt • bourbon glazed ham with honey mustard
& creole mustard • yeast rolls • honey butter

DESSERTS

chocolate tulip peanut butter cups • caramel cheesecake birds nest • individual banana cream pie with oreo
crust • lemon strawberry shortcake • Chef Adam's special s'mores mousse • chocolate egg filled with milk
chocolate mousse • white chocolate heath • salted caramel crunch and boysenberry vanilla bean curd
cupcakes • hummingbird cake • pecan pie bread pudding

dark chocolate fountain with:

• strawberries • marshmallows • rice krispies treats • pound cake

LITTLE TIKES

fresh vegetables with ranch dipping sauce • almond butter, strawberry & banana sandwich • peanut butter &
jelly sandwiches • chicken nuggets served with barbeque sauce, ranch & ketchup • macaroni & cheese • fresh
fruit salad • milk & cookies

