



EASTER MENU



GRAND LUNCHEON BUFFET

CHARCUTERIE DISPLAY

With Pâtés, Sliced Meats, Sausages, Artisan Cheese,
Served with Country Breads, Stone-Ground Mustards, and Chutneys

SEAFOOD DISPLAY

House-Smoked Scottish Salmon, Gravlox, Pepper-Cured Salmon, with Onion, Egg, Lemon, and Capers
Shrimp Cocktail and Traditional Garniture

SALADS

Gathered Baby Greens with Assorted Toppings and Vinaigrettes
Shaved Fennel with Haricot Vert and Hazelnut
Grilled Marinated Spring Asparagus with Asiago and Extra Virgin Olive Oil
Baby Heirloom Tomatoes with Balsamic and Goat Cheese

ARTISAN CHEESE DISPLAY

Rack of Spring Lamb Persillade	CARVED TO ORDER Roast New York Strip Loin Mini-Rolls and Bordelaise Sauce	Smoked Virginia Pit Ham Stone-Ground Mustard and Pineapple Chutney
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AT THE BUFFET

Scottish Salmon with Spring Pea Tendrils and Meyer Lemon Butter
Roasted Chicken Breast with Morels and Ramps
Tri-Color Romanesco with Caramelized Cippolini Onion Confit
Mashed Yukon Gold Potatoes with Boursin and Chives
Roasted Asparagus with Hollandaise
Butternut Squash with Apricot, Apples, and Quinoa
Braised Beef Short Ribs with Roast Parsnips
Seafood Paella

DELUXE PASTRY DISPLAY

Executive Chef
James Palmeri

Executive Sous Chef
Steven Anson

Sous Chef
Carlos Hernandez

Director of Dining Services
Patrice Huart