



LAGUNA BEACH

**EASTER 2018
MASTERPIECE CELEBRATION**

EGG STATION

Eggs Benedict, Hollandaise, Goat Cheese and Chives, Scrambled Eggs
Applewood-Smoked Bacon, Chicken Apple Sausage and Hash Browns

EGG BAR

Cheddar, Goat Cheese, Tomato, Ham, Trio of Bell Peppers
Assorted Wild Mushrooms, Grilled Onion, Bacon Avocado, Salsa Fresca
Shrimp, Spinach, Fresh Herbs, Scallions

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**PANCAKE STATION**

Buttermilk pancake, Ricotta & Lemon Pancakes  
Raspberry Compote, Maple Syrup, Vanilla Whipped Cream, Chocolate Chips

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HOUSE CURED SMOKED SALMON

Assorted Toasted Bagels, Capers, Chopped Shallots, Lemon Slices, Heirloom Tomatoes
Egg Mimosa, Chives, Dill Cream Cheese, Sundried Tomato Cream Cheese & Plain Whipped

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**ANTIPASTO DISPLAY**

Selection of Cured Meats, Grilled and Marinated Vegetables, Cornichons, Mustards, Caper Berries  
Assorted Domestic and Imported Cheese Display  
Dried Fruits, Grapes, Grissini, Marcona Almonds, Honeycomb, House-Made Jams and Compotes, Whole Breads

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FRUIT STATION

Selection of Seasonal Sliced Fresh Fruit & Berries
Compressed Melon with Honey Gastrique & Mint

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**SOUP**

Heirloom Carrot Soup with Coconut Milk, Kafir Lime and Ginger

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SALADS

Deconstructed Caesar with Romaine, Purple Kale, Shaved Parmesan, Anchovies, Croutons and Creamy Caesar Dressing
Deville Egg, Frisse, Mayonnaise, Dijon Mustard and Micro Carrots
Pea Tendril & Shoots, Crispy Onions, Toasted Almonds, Marinated Strawberries, Pancetta Vinaigrette
Bouquet of Shaved Garden Vegetable, Peach Vinaigrette
Caprese Salad, Heirloom Cherry Tomatoes, Seasoned Boccocini, Balsamic Syrup, Basil Oil
Farro and Haricot Vert, Saffron Braised Fennel, Citrus Supremes, Avocado, Local Citrus Vinaigrette

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**SUSHI STATION**

California Rolls, Spicy Tuna, Mango Shitake Vegetarian Rolls  
Caterpillar - Eel and Avocado Roll, Shrimp Tempura Roll  
Assorted Sashimi, Pickled Ginger, Soy Sauce, Ponzu sauce, Cilantro ginger and soy sauce, Eel sauce, Wasabi

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SEAFOOD ICE GLO

Poached Prawns, Cocktail Crab Claws & Seasonal Oysters
Peruvian Ceviche with Calamari, Bay Scallop, White Fish & Octopus, Plantain Chips
Fresh Lemon, Cocktail Sauce, Pink Lady Apple & Champagne Vinegar Mignonette

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**CHEF'S CARVING STATION**

Roasted Rack of Lamb, Rosemary Jus & Mint Jelly  
Tuscan Spiced Prime Rib, Roasted Garlic Meritage

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ON THE BUFFET

Icelandic Una Salmon, Shave Fennel Salad, Kumquat Beurre Blanc
Nueske's Honey Glazed Ham, Applesauce
Midnight Moon Macaroni and Cheese, Spring Vegetable Medley
Saffron and Spring Pea Fragrant Pilaf

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**CHILDREN'S STATION**

Chicken Fingers, Butter Spaghetti, Peanut Butter & Jelly,  
French Fries, Carrot Sticks, Ranch Dressing, Assorted Jello

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Array of Breakfast Bakeries, Cinnamon Rolls, Assorted Bagels, Montage Hand Crafted Breads

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**DESSERTS**

Chef Lee Smith's Elaborate Dessert Display



**Served Easter Sunday in the Grand Ballroom  
10:00 a.m. to 3:00 p.m.  
\$160 per adult, \$50 per child (ages 4-12)  
For Reservations, please call (949) 715-6420**