



LAGUNA BEACH

## EASTER 2019 MASTERPIECE CELEBRATION

### BREAKFAST STATION

Eggs Benedict, Hollandaise  
Scrambled Eggs, Applewood-Smoked Bacon, Chicken Apple Sausage, Roasted Potatoes

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### FRIED EGGS AND OMELETTES MADE TO ORDER

Spinach, Tomatoes, Bell Pepper Trio, Wild Mushrooms, Avocado, Grilled Onions  
Cheddar, Goat Cheese, Shrimp, Ham, Bacon  
Salsa Fresca, Scallions, Fresh Herbs

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### WAFFLE AND FRENCH TOAST STATION

Belgian Waffles, Brioche French Toast  
Seasonal Berry Compote, Maple Syrup, Vanilla Whipped Cream, Chocolate Chips

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### SANTA BARBARA SMOKED SALMON

Toasted Bagels, Capers, Chopped Shallots, Lemon, Heirloom Tomatoes  
Eggs Mimosa, Chives, Whipped Cream Cheese

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### ANTIPASTO STATION

Charcuterie, Grilled and Marinated Vegetables, Cornichons, Mustards, Caperberries  
Selection of Domestic and Imported Cheeses  
Grapes, Dried Fruits, Marcona Almonds, Honeycomb, Housemade Jams and Compotes, Grissini, Whole Breads

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### FRUIT STATION

Selection of Seasonal Fruit and Berries

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### SOUP

Cream of Asparagus, Preserved Lemon-Chive Cream

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### SALADS

Watermelon, Cucumber, Jicama Salad, Chile, Lime  
Deville Egg, Frisée, Mayonnaise, Dijon Mustard, Micro Carrots  
Caprese, Seasoned Bocconcini, Heirloom Cherry Tomatoes, Balsamic Syrup, Basil Oil  
Baby Gem Salad, Strawberries, Candied Cashews, Goat Cheese, Lemon-Poppy Seed Vinaigrette  
Israeli Couscous Salad, Peppers, Baby Heirloom Tomato, Haricots Verts, Pickled Shallots, Herb Vinaigrette  
Waldorf Salad

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### SUSHI STATION

California, Spicy Tuna, Caterpillar, Shrimp Tempura, Vegetarian Rolls  
Sashimi, Pickled Ginger, Soy Sauce, Ponzu, Cilantro-Ginger Soy Sauce, Eel Sauce, Wasabi

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### SEAFOOD ON ICE

Poached Prawns, Cocktail Crab Claws, Cooked Mussels  
Fresh Lemon, Cocktail Sauce, Louis Sauce  
Scallop and Lobster Salad, Diced Tomato, Capers, Orange Zest

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### CHEF'S CARVING STATION

Salmon en Croûte, Asparagus, Lemon, Dill, Crème Fraîche  
Roasted Prime Rib, Red Wine Demi-Glace  
Roasted Rack of Lamb, Polenta Cake, Romesco Sauce

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### ON THE BUFFET

Grilled Herb-Marinated Chicken Breast, Pan Jus  
Crushed Red Potato, Buttermilk  
Spinach and Ricotta-Stuffed Shells, Neapolitan Sauce  
Grilled Heirloom Carrots, Snap Peas

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### CHILDREN'S STATION

Cheese Quesadilla, Corn Dogs, French Fries, Peanut Butter and Jelly  
Carrot Sticks, Ranch Dressing, Fruit Gelatine

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

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### DESSERTS

Executive Pastry Chef Lee Smith's Elaborate Dessert Display