

PROVINCE EASTER BRUNCH



SUNDAY
APRIL 1ST, 2018
10 A.M. – 3 P.M.

LIVE MUSIC – 10A.M. - 2P.M. WITH *LEE PERREIRA*

SEASONAL FRUIT DISPLAY

INDIVIDUAL OVERNIGHT OATS

PEANUT BUTTER BANANA | STRAWBERRY CHIA

SUPERFOOD PARFAIT

HOUSE-MADE GRANOLA | GOJI BERRY | DARK CHOCOLATE | LOCAL HONEY GREEK YOGURT

LOCAL BREADS & BAGEL STATION

MEDITERRA BREADS | ASSORTED MINI BAGELS
SMOKED SALMON | ASSORTED CREAM CHEESE | PRESERVES | BUTTER
ASSORTED BREAKFAST BREADS & PASTRIES

OMELET STATION

CHEF-CREATED OMELETS | EGGS ANY STYLE

BANANA FOSTERS FRENCH TOAST

SLICED BANANAS | BROWN SUGAR | BUTTER | MYER'S RUM

GRUYERE DAUPHINOISE POTATOES

CHEF MARCO'S SPRING TORTILLA SOUP

CRISPY TORTILLA | COTIJA | SQUASH BLOSSOMS

ROASTED CORN & GREEN CHILE MACARONI SALAD

SPRING VEGETABLE GRAIN SALAD

FARRO | LENTIL | QUINOA | PEAS | ASPARAGUS | FETA | LEMON DILL VINAIGRETTE

MCCLENDON FARMS GREEN SALAD

CRANBERRY WALNUT CROUTON | CABRALES VINAIGRETTE | SHAVED APPLE

SAUVIGNON BLANC BRAISED CHICKEN

FAVA | PEARL ONION | LEMON | TARRAGON

ROSEMARY & GARLIC ROASTED LEG OF LAMB

MESQUITE SMOKED SALMON

NIÇOIS VEGETABLES

"SWEETS"

CHEF INSPIRED INDIVIDUAL TREATS

MACARONS | CARROT CAKE CUPCAKES | LEMON TARTS
BLUEBERRY DOUGHNUT HOLES

\$49 ADULTS | \$24 KIDS 12 & UNDER | UNDER 3 COMPLIMENTARY

PLUS TAX & AUTOMATIC 18% GRATUITY
COMPLIMENTARY VALET PARKING OFF CENTRAL AVE.