



Easter Brunch

BUFFET

- CAESAR SALAD
herbed croutons, pecorino romano
- SPRING VEGETABLE & FARRO SALAD
asparagus, snap peas, shaved radish,
lemon vinaigrette, fresh herbs
- STRAWBERRY & BABY GREENS SALAD
goat cheese, toasted almonds, basil,
champagne vinaigrette
- FRUIT AND CHEESE BOARD
seasonal fresh and dried fruits,
artisanal cheeses, honeycomb
- CHARCUTERIE BOARD
artisanal cured meats, pickled vegetables,
mustards, artichoke cream cheese
- SHRIMP COCKTAIL & CRAB CLAWS
classic cocktail sauce, lemon
- WEST COAST OYSTERS
mignonette, lemon
- OMELETTES TO ORDER
assorted toppings and cheeses
- SPRING VEGETABLE FRITTATA
leeks, asparagus, gruyère, herbs
- ORANGE BLOSSOM FRENCH TOAST
strawberry-rhubarb compote,
mascarpone chantilly
- PENNE WITH SPRING GARLIC CREAM
english peas, lemon, parmesan, ricotta salata
- HERB-ROASTED CHICKEN
lemon, thyme, pan jus
- ROASTED PRIME RIB
horseradish cream, au jus
- ROASTED SPRING VEGETABLES
carrots, fennel, broccolini
- DAILY'S APPLEWOOD SMOKED BACON
- CHICKEN-APPLE SAUSAGE
- FARM-FRESH SCRAMBLED EGGS
sharp cheddar, chives
- GARLIC-HERB MASHED POTATOES
classic gravy

SWEETS

- HILL'S KITCHEN PASTRIES
& CONFECTIONS

KIDS

- CHICKEN TENDERS
- MEATBALLS & MARINARA
- MAC & CHEESE
- FRENCH FRIES

\$75 ADULT | \$35 CHILD 5-12

4 and under complimentary

SUNDAY, APRIL 5 | 10 AM - 2 PM

Executive Chef Jeff Moore - *General Manager* Elizabeth Walters - *Pastry Chef* Sarah Whistler

note: consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
20% gratuity applied for parties of six or more, adjustable upon request.