

## **Easter Brunch 2018**

### **Build Your Own "Ultimate" Bloody Mary Bar \$9.00each**

Garnish as you desire with your choice of:

Bloody Mary Vodka, Vegetables, Herbs, Pickled Vegetables, Meats, Juices, Seasoning and Spices, Sauces, Cheeses, Seafood, and Stuffed olives

### **Endless Champagne Bar \$15.00**

Indulge in our Mixologist 14 Champagne Creations:

14K, Hamilton, Mimosa, Champagne Cobblers, Bellini, Nelson, Champagne Julep, Champagne Mojitos, Black Velvet, Barbotage, Champagne Punch, Berry Champagne, Champagne and St. Germain, and The Pearl

### **Garden Delights**

#### **Blood Orange Salad**

Artisanal Greens, Blood Oranges, Cucumber, Baby Heirloom Tomato, Red Onion, Smoked Walnuts, Blood Orange Champagne Vinaigrette

#### **14k Mixed Green Salad**

Artisanal Greens, Tomato, Onion, Cucumber, Carrots, Balsamic Vinaigrette

#### **Seafood Salad**

Arugula, Grape Tomatoes, Cucumber, Roasted Corn, Shaved Fennel, Bay Shrimp, Bay Scallops, Lump Crab, Shaved Prosciutto, Lemon Vinaigrette

#### **Spinach and Grilled Artichoke Salad**

Spinach, Grilled Artichokes, Goat Cheese, Red Onion, Red Wine Vinaigrette

### **Assorted Cured Meats**

Sopresetta, Air Dried Beef, Prosciutto, Capicola, Chorizo, Cornichons, Pearl Onions, Greek Olive Mix, Whole Grain Mustard

### **Tropical Fruit Display**

Array of Tropical Fruit  
Macerated Berries with Mint  
Champagne Infused Fruit  
Array of Melon with Raspberry Gelee

### **Bountiful Breads**

Artisanal Breads and Danishes with Cinnamon Butter

### **Savory Soup de Jour**

Honey Glazed Acorn Squash Soup

### **Chef Omelet and Savory Crepe Station**

Create your own Omelet with one of our very own 14K Chefs

### **Carving Station**

Herb Crusted Prime Rib with Horseradish Crème  
Jack Daniel's Glazed Ham with Roasted Pineapple

### **Fruit of the Sea**

Gulf Shrimp Cocktail with Blood Orange Cocktail Sauce  
Smoked Salmon Tarts with Boursin Cream Cheese and Salmon Caviar  
Alaskan Crab Legs with Burnt Saffron Butter  
Oysters on the Half Shell

### **Land and Sea**

Celery Root and Mashed Potato Puree  
Garlic Broccoli Rabe and Roasted Heirloom Tomatoes  
Black Truffle Risotto  
Roasted Heirloom Cauliflower  
Black Lentils with Chorizo  
Blackened Grouper with Savory Tomato Butter  
Grilled Tenderloin with Shallot Confetti and Cabernet Demi  
Leg of Lamb with Mint and Lingonberry

### **Sweet Endings**

Assortment of Petit Fours  
Assortment of Mini Dessert Shooters  
Assortment of Mini Tarts  
Assortment of Mini Cakes and Pies  
Holiday Cookies

### **Kid's Station**

Vanilla Waffles  
Mac & Cheese  
Chicken Finger  
French Fries

Adult-\$55.00 per person plus tax and gratuity  
Child-\$25.00 per person plus tax and gratuity (ages 3-12)