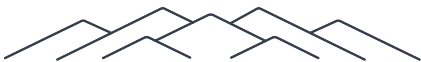


# AMATERRA

FOR THE LOVE | OF THE EARTH



## Easter Brunch

\$73 ADULTS + GRATUITY  
\$38 CHILDREN (12 AND UNDER)

### BEVERAGES *(See menu for prices)*

Coffee, tea, orange juice, cranberry juice, apple juice, Martinelli's sparkling cider, cocktails, wine, beer, Bloody Mary bar, mimosas

### BLOODY MARY BAR \$18

Vodka, spicy harissa or traditional mix, and all the possible fixings. If the spicy harissa mix isn't spicy enough, choose from five types of bottled hot sauces for your final splash!

### BUFFET

- Fresh Fruit** GF, V
- Assorted Bakery Basket** VEG  
Assorted Danishes, scones, coffee cake
- Yogurt & Granola Parfait** GF, VEG  
Agave, vanilla, lemongrass, mint, mixed berry compote
- Scrambled Eggs** GF, VEG  
Chives
- Pork Bacon** GF
- Chicken Apple Sausage** GF
- Crispy Yukon Gold Potatoes** GF, VEG  
Sautéed onions, fresh thyme, potato spice, assorted ketchups
- Brioche French Toast** VEG  
Orange royal, vanilla whip, banana jam, mixed berry compote, whipped butter, maple syrup
- Dungeness Crab Frittata** GF  
Gruyere cheese, onion, potato, tarragon, roasted-red-pepper crema
- Cedar-plank Roasted Salmon** GF  
Fennel and mustard-seed slaw, saffron aioli

- Grilled Seasonal Vegetables** GF  
Pumpkin seed basil pistou
- House Caesar Salad\***  
Chopped romaine, parmesan, fagoza croutons, lemon-anchovy dressing
- Marinated Kale & Roasted Beet Salad** GF, V  
Apple, quinoa, shaved radish, mint, basil, dill, maple mustard vinaigrette
- Mac & Cheese** VEG  
Radiatore pasta, fontina, parmesan, garlic bread crumbs, cured tomato
- Chef's Assorted Meats & Cheeses** VEG  
Red-wine mostarda, seasonal jam, crackers, sliced and dried fruits, candied-spiced nuts, thyme charred grapes
- Vegetable Antipasto & Hummus Board** GF, V  
Olives, cured peppers, sesame-glazed cauliflower, griddled broccolini
- House Deviled Eggs** GF  
Choose between traditional with bacon and chives or smoked salmon with pickled onions and dill

### STATIONS

- Spice-roasted Beef Striploin** GF  
Chimichurri
- Slow-roasted Lan Roc Pork Loin** GF  
Wine-mustard jus
- Omelets & Scrambles**  
Create your own or ask for a classic. Assortment of meats, veggies, cheeses, and bottled hot sauces

### CHILLED SEAFOOD DISPLAY

- Poached Shrimp, Oysters on the Half Shell\*, Snow Crab Claws** GF  
Cocktail sauce, Champagne-cucumber mignonette, sofrito aioli, assorted hot sauces, lemon

### SWEETS

- Olive Oil Cake** GF, VEG  
Almond, rhubarb compote, whipped crème fraiche
- Coconut Milk Panna Cotta** GF, V  
Seasonal fruit preserve, puff rice
- Crème Brulée** GF, VEG  
Classic