



## Gallery Restaurant Easter Brunch

\$60/Person

Buffet / Entrée / Dessert Cart

### **Chef Crafted Easter Inspired Small Bites (Buffet Offerings)**

**Hand Selected Sliced Fruit** ~ Vine Ripened Berries, Flavored Yogurt

**Vegetable Crudit **- Petite Veggies, Caramelized Onion Dip, Herb Buttermilk Dressing

**Grilled Vegetable Display**- Assorted Vegetables, Baba Ganoush, Grilled Naan Bread

**Avocado Tartine**- Avocado Spread, Hearts of Palm, Tomato, Onion, Cilantro, Scallion

**Asparagus**- Jumbo Asparagus, Arugula, Smoked Goat Cheese, Truffle Vinaigrette

**Toasted Fregola**- Charred Ramps, Grilled Haloumi Cheese, Edamame, Mizuna, Grapefruit Vinaigrette

**Green Tomato Salad**- Grilled Marinated Artichokes, Watercress, Pickled Beans, Meyer Lemon Oil

**Mediterranean Salad**- Romaine, Cucumber, Pistou, Roasted Feta

**Cow and Goat Milk Cheese**- Fig Almond Cake, Honeycomb, Guava Jam

**Deviled Eggs**- Mustard Egg Yolk Filling, Scallion, Bitter Sweet Paprika

**Hand Pulled Mozzarella Roulade**- Crispy Prosciutto, Basil, Aged Balsamic

**Hand Carved Prosciutto, Pancetta, Mortadella, Soppressata** - Pickled Vegetables, Mustards, Condiments

**Pates and Terrines**- Assorted Pates and Terrines, Dried Fruits & Nuts

French Breads, Crackers, Lavosh

### **Entrees**

#### **Steak & Eggs**

Black Garlic Cap Steak, Sunny Side Up Hen Eggs, Roasted Fingerling Potatoes, Buttered Asparagus

#### **Chilean Seabass**

White Bean Puree, Purple Rice, Red Eye Beurre Blanc, Fennel Dust, Micro Flowers

#### **Vegetable Quiche**

Chef's Garden Vegetables, Heirloom Tomato & Peach Salad, Fennel Jam

#### **Lobster Benedict**

Butter Poached Tail, Potato Hash, Poached Egg, Truffle Hollandaise

#### **Pork Duo**

Seared Pork Tenderloin, Spiced Pork Belly, Patty Pan Squash, Oyster Mushroom, Black Berry Sauce

#### **Boards Springs Lamb**

Braised Shank, Springs Squash Au Gratin, Heirloom Carrots, Pea Mint Puree

**Dessert Offerings**

**Cheesecake Tart**

Graham Sable, Ricotta Cheesecake, "Graham" Mousse, Blackberry Jam

**Milk and Honey Choux Puff**

Vanilla Choux, Burnt Honey Mousse, Honey Comb

**Lemon Bars**

Sweet crust, Tangy Lemon Custard

**Raspberry Macarons**

Almond Shell, Jam

**Assorted Chocolate Truffles**