

TRES[®]

BY JOSÉ ANDRÉS

EASTER BRUNCH

ADULT includes Mimosa and Bloody Mary bar 125

KIDS ages 3-11years 35

CHEF'S SELECTION OF ASSORTED PASTRIES

Croissant, danish, muffins, pain au chocolat

GAZPACHO

Traditional condiments

SLS CARVING DISPLAY

Chefs selection with accompaniments

CRUDITÉ CUPS

Seasonal vegetables, romesco sauce

CAVIAR DISPLAY

American paddlefish caviar, salmon roe, steamed buns

PAELLA DISPLAY

Traditional Valencia Style

OMELET STATION

Organic Eggs and Egg Whites with Seasonal Vegetables Including Tomatoes, Onions, Spinach, Peppers, and Mushrooms, Jamon, Chopped Applewood Smoked Bacon, Cheddar, and Mozzarella Cheese

SMOKED SALMON DISPLAY

Caper berries, minced red onions, quail eggs, chives, Greek yogurt

CHILLED SEAFOOD AND CAVIAR DISPLAY

Oysters, pacific prawns, snow crab claws, American paddlefish caviar, salmon roe, steamed buns

CHEESES & CHARCUTERIE

Artisan cheeses & dried cured meats

PAN CON TOMATE

Toasted bread, tomato & olive oil

SPANISH TOAST

with Seasonal Berries and Vermont Maple Syrup

MARBLE PEE WEE POTATOES & BACON

with Garden Fresh Herbs

GREEK YOGURT PARFAIT & FRESH FRUIT

*Pear, mixed berries, or plain vanilla
Mixed berries, watermelon & orange segments
kiwi & raspberries*

COFFEE AND TEAS

Regular coffee, decaffeinated coffee, or loose leaf tea

FRESH SQUEEZED JUICE

Choice of: grapefruit or orange

AGUAS FRESCAS

Chef's selection of water infused with fresh juices