



Easter

BRUNCH

Sunday April 21st 11:30 am – 2 pm
\$69 adults, \$35 children 12 and under

Buffet includes a complimentary glass of sparkling wine or mimosa

For reservations call The Oak Room at 415-774-0264



Salumi and Cheese Display

*sopressata, copa and mortadella with pickled vegetables,
and a selection of international and domestic cheeses with fig jam*

Seasonal Fresh Fruit Display

with assorted melons and berries

Greek Salad

cucumbers, peppers, tomatoes with a white balsamic vinaigrette

Arugula and Farro Salad

*roasted chickpeas, julienne radicchio, chopped cilantro,
mint and green onion with a champagne vinaigrette*

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Made to Order Omelets

*farm fresh eggs and toppings of smoked ham, tomatoes,
onions, scallions, mushrooms and cheddar cheese*

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Carved on the Buffet

*Honey Dijon Ham with honey mustard raisin sauce
Harissa Spiced Roasted New York Strip with herb au jus*

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Jumbo Tiger Prawns with passionfruit cocktail sauce

Scottish Smoked Salmon with capers and red onions

Cheese Blintz with assorted fruit toppings

Smoked Bacon

Grilled Chicken Apple Sausage Links

Herb and Garlic Scalloped Potatoes

Garden Vegetables with garlic and parsley

Seasonal Dessert Buffet

*seasonal fresh fruit tarts, cabernet pear tarts, inaya chocolate orange tarts,
St. Francis cheesecake, bourbon apple clafoutis, strawberry short cake, orange crème brûlée,
assorted cream puffs, Parisian macarons, assorted artisan truffles,
assorted bite size cookies*