

Happy Easter!

April 4th, 2010

Brunch Buffet

10:00 A.M. – 2:00 P.M.



Sample Menu!!!

Menu Items and Prices Subject to Change

Assorted Danish & Pastries

Omelet Station

Cheddar, Jack & Swiss Cheeses, Ham, Smoked Salmon,
Avocado, Bacon, Shrimp, Onion, Tomato, Mushrooms,
Olives, Peppers, Salsa

Classic Eggs Benedict

Poached Egg, English Muffin, Canadian Bacon,
Truffle Hollandaise

Dungeness Crab Benedict

Grilled Corn Bread, Tarragon Hollandaise

Freshly Made Waffles

Candied Pecans, Strawberry Compote, Berries, Mango,
Papaya, Pecan Butter, Warm Maple Syrup,
Vanilla Bean Whipped Cream

Apple Wood Smoked Bacon

Smoked Chicken & Apple Sausage

Assorted Individual Quiche

Lorraine, Mushroom & Cheddar, Shrimp & Boursin,
Roasted Vegetable

Highlands Inn Salad

Bibb, Lollo Rosso, Bacon, Point Reyes Blue Cheese,
Garlic Granola, Lemon Herb Dressing

Marinated "Antipasti" Salad

Cured Meats, Olives, Cheese, Balsamic Vinaigrette

Caesar Salad

Hearts of Romaine, Reggiano Parmesan,
Garlic Croutons, Creamy Dressing

Peruvian Potato Salad

Artichoke, Shrimp, Green Onion

Artisan Cheese Display

Dried Fruit, Baguette, Flat Bread, Lavender Honey

Seafood Display

Jumbo Prawns, Citrus Marinated Mussels, Oysters,
Crab Claws, Shrimp & Scallop Ceviche,
Champagne-Apple Mignonette,
Tabasco, Cocktail Sauce

Smoked Seafood

Salmon, Scallops, Trout, Cornichons, Pickled Onions,
Crème Fraîche, Capers, Egg, Bagels, Rye Toast

Roasted Pacific Bass

Celery Root Puree, Baby Fennel

Pancetta Wrapped Free Range Chicken

Boursin Polenta, Shallot Jus

Grilled Pork Loin

Sausage & White Bean Cassoulet

Roasted Red Skin Potatoes

Caramelized Onions

Roasted Garlic & Herb Potato Gratin

Roasted Baby Vegetables

Cipollini Onion, Carrot, Turnip, Beets,
Zucchini, Garlic Oil

Marinated Grilled Vegetables

Roasted Peppers, Mushrooms, Asparagus

Carving Stations

Beef Prime Rib

Chive Rolls, Horseradish Cream, au jus

Roast Leg of Lamb

Garlic jus, Mint Pesto

Assorted Desserts & Petite Fours

\$65 per person Exclusive of tax, 18% service charge.

\$35.00 per person (children 5-12 years)

Free for children 4 and under.

For Reservations, Call us at (831) 622-5445