

# King Charles Easter Brunch

Sunday, April 16<sup>th</sup> | 11am-3pm

Children \$34.95\* | Adults \$69.95\* Includes Champagne and Self-Parking

For Reservations Call 727-363-5077

## From the Coop

**Waffle Station** *Strawberry, Blueberry Compote, Whipped Cream, Nutella*

**Omelets to Order** *Bacon, Ham, Sausage, Broccoli, Peppers, Onions, Mushrooms, Spinach, Tomato, Mozzarella, Cheddar Cheese, Feta*

**Cuban Bread French Toast** *Guava Syrup, Sweet Cream Cheese*

**Cheese Blintz** *Honey Citrus Drizzle*

**Greek Yogurt Parfait Station** *Strawberries, Fruit Cocktail, Homemade Vanilla-Almond Granola*

**Fresh Fruit Display**

## From the Garden

**Local Greens** *Mixed Greens, Sprouts, Beets, Radishes, Carrots, Sunflower Seeds, Summer Squash, Tomatoes, Croutons, Balsamic Vinaigrette, Peppercorn Ranch, Assorted Vinegars, Olive Oil, Salts*

**Arugula** *Strawberries, Avocado, Radishes, Grilled Chicken, Fig Balsamic Glaze*

**Black Barley** *Grilled Zucchini & Squash, Oven Roasted Tomato, Lemon Vinaigrette*

**Chorizo** *Red Pepper, Red Onion, Jicama, Pineapple Mojo Dressing*

**BLT** *Fingerling Potato, Assorted Lettuce, Bacon, Grape Tomato, Parsley, Mustard Aioli*

**Heirloom Tomato & Fresh Mozzarella Salad** *Fresh Basil Puree, Toasted Pinenuts*

**Selection of Artisan Cheeses, Dried Fruits, Nuts, Homemade Preserves, Pate, Charcuterie**

## From the Sea

**Poached Shrimp, King Crab Legs, Mussels** *Key Lime Cocktail Sauce, Louis Sauce, Mignonette, Drawn Butter*

**Smoked Trout, Whitefish, Mussels, Oysters**

**Smoked Salmon** *Crème Fraiche, Capers, Onions, Tomatoes, Bagel Chips, Toast Points*

## From the Kitchen

**Maple Mustard Glazed Ham** *Apple Cinnamon Butter*

**Slow Roasted Beef Sirloin** *Horseradish Cream, Stone Ground Mustard, Herb Mayo, Sweet Onion Demi Glaze*

**Roasted Leg of Lamb** *Rosemary Au Jus, Mint Jelly*

**Don Julio BBQ Roasted Chicken** *Warm Kale Salad, Sweet Potato, Sundried Cherries, Goat Cheese, Pecans, Roasted Shallot Vinaigrette*

**Espresso Orange Cured Pork Loin** *Tangerine Balsamic Gastrique*

**Sweet Chili Glazed Salmon** *Mirin Scallion Soy Beurre Blanc*

**Cheese Tortellini** *Wild Mushroom Ragout, Brule Mozzarella*

**Penne Artichoke** *Lemon Primavera*

**Horseradish Potato Gratin**

**Assortment of Spring Market Vegetables**

**Carrot Coriander Bisque**

## From the Bakery

**Chef Jake's Table of Assorted Decadent Desserts, Including Desserts a la Mode**

## Special Children's Buffet

**Mac-n-Cheese, Corndogs, Tater Tots, Grilled Chicken Fingers with Rice Pilaf, PB&J Uncrustables, Foil Eggs, Jelly Beans, Peeps, Chocolate Bunnies**

\*Does not include tax and gratuity.  
Menu items subject to change without notice