

At Michele's Easter Brunch Menu

11am – 2pm, March 31st, 2024

Carving Station-

Rosemary Roast Leg of Lamb w/ natural jus

Honey Glazed Ham

Pacific Salmon Display

(with capers, egg mimosa, red peppers, onion)

Seafood Cocktail collage

Roast vegetable and Chevre quiche

French Toast Delphine-(w/ strawberry confit)

Bacon and Sausage

Scrambled Eggs w/ and w/out Cheddar cheese

Eggs Benedict, Wild mushroom Benedict

Garlic roast Yukon potatoes

Deviled Eggs, Angele's Eggs

Spinach, Bacon, Gorgonzola salad w/ balsamic vinaigrette

Arugula, radish, spring onion, Feta salad

Fresh Baked Breads and Pastries w/ assorted butters and jams

Assorted Fruit Arrangement w/ vanilla glaze

House Craft Charcuterie Display

Fromage and Olives, chutneys, confitures, reductions, roast nuts

Dessert Station-

Chocolate fountains, mousses, fruit tarts, Pies, crème Brule's, ice creams, sorbets

Adults-16+ \$52, Kids- 10-15-\$26, Children- 6-10-\$16