

# *Easter Brunch*

Palm Court Italian Grill | 12 pm - 2:30 pm



## **SMALL PLATES**

### **Baby Arugula Salad**

Beets and Chianti Poached Baby Pears, with Black Pepper Goat Cheese, Marcona Almonds and drizzled in Local Honey

13

### **Bruchetta**

Grilled Ciabatta topped with Marinated Olives, Local Plum Tomatoes, Fresh Basil and Parmesan Cheese

12

### **Calamari Fritti**

Crisp Calamari with Marinated Olives, Capers, Basil Pomodoro and Lemon

13.5

## **ENTRÉES**

### **Spinache & Goat Cheese Frittata**

Frittata filled with Spinach and Goat Cheese, featuring Crimini Mushrooms, Carmelized Onion and topped with Hollandaise

16

### **Calabrian Chicken & Waffles**

Spiced Pan Fried Chicken served on a Belgium Waffle and topped with Bourbon Maple Syrup and Buratta Cheese

19

### **Spring Lamb Benedicts**

Roast Leg of Lamb topped with a Poached Egg and Hollandaise on top of an English Muffin and finished with Baby Spinach and Charred Cauliflower

21

### **Glazed Seafood Omelet**

Lobster, Crab, Shrimp and Mushrooms all folded into a Three Egg Omelet with Brandy Lobster Cream

19

### **Beef Tenderloin & Eggs**

Medallions of Beef with Fried Eggs on top of a Demi-Glace with Garlic Cream and Chervil

22

### **Seared Sea Scallops**

Scallops served on a bed of Crushed Corn Risotto with a Seafood Brodo and Carmelized Baby Carrots

24

### **Fillet of Grouper**

Grouper served with Grape Tomatoes, Marinated Olives, Artichokes and Parmesan Risotto

26

