



Easter Sunday Brunch

April 21st, 2019 | 10:30 a.m. to 2:30 p.m.
TradeWinds Island Grand | Grand Palm Colonnade
Reservations a must: 727.363.2258

Beginnings

House Smoked Fish | Peel and Eat Shrimp
Crab Claws | Blue Mussels | Littleneck Clams
Imported and Domestic Cheese with Dried Fruits and Nuts
Grilled and Pickled Vegetables, Cured meats and Pâté with Assorted Mustards

Breakfast Offerings

Breakfast Breads | Danish | Muffins
Seasonal Fruit Display | Made-to-Order Omelet Bar
Cheese Blintz with Fruit Compote
Belgium Waffles with Fresh Berries and Sugar Dust
Classic and Southern Pulled Pork and Buttermilk Biscuit Benedict
Sage Links and Smoked Jalapeño Sausage

Soup and Salads

Carrot and Ginger Bisque
Strawberry, Goat Cheese and Arugula Salad with Candied Walnuts, Shaved Red Onion, Balsamic Reduction and Olive Oil
Caribbean Spiced Ceviche | Grilled Vegetable Antipasti
Traditional Salad Bar | Waldorf Salad | Greek Green Bean Salad
Asparagus Salad with Bacon, Hard Cooked Eggs, Red Cabbage, Shaved Parmesan and Dijon Vinaigrette

Carvery

Pink Peppercorn and Smoked Sea Salt Crusted Prime Rib with Roast Garlic Jus, Horseradish Cream
Bourbon and Molasses Glazed Bone in Ham

Entrées and Sides

Moroccan Rasel Hanout Spiced Leg of Lamb with an Apricot Chutney
Maple and Lavender Glazed Fillet of Salmon
Chicken Saltimbocca with Fresh Sage and Prosciutto
Spring Saffron Rice Pilaf
Create-Your-Own Pasta Bar
Whipped Red Skin Potatoes | Seasonal Vegetables

Bacon Bar Chef's Table

Maple | Applewood | Jalapeño | Peppered | Thai Chili
Braised Belly | Bacon Wrapped Scallops | Chocolate Covered Bacon

Desserts

Assorted Mini and Large Tarts | Cakes and Pies
Chocolate Fountain with Fresh Fruit
Mini Mousse Shots | Petits Fours | Easter Cupcakes

Adults \$51.00 | Seniors \$45.95 (60 and Over) | Children \$25.95 (5-12)
Exclusive of tax and service charge.

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Please call 727.363.2258, dial ext. 6010 or see Lobby Concierge.

