

m o r a d a

Easter Brunch

APRIL 17, 2022 | 10AM - 1PM

Prepared by Executive Chef Jessie L. Williams & the Morada Team

\$95 per person • \$40 children 4-12 years | 3 and under, free

BREAKFAST

Omelet Station
Eggs Benedict Florentine
Roasted Potato Medley
Waffles with Maple Syrup, Whipped Cream, Local Berries
Chicken Apple Sausage & Applewood Smoked Bacon
Assorted Miniature Pastries, Jams and Butter
Gentleman Farms Local Fruit

SEAFOOD

Smoked Salmon & Smoked Trout Station
Capers, Crumbled Egg, Red Onion, Cream Cheese, Goat Cheese, Mini Bagels
Lemon Poached Shrimp, Cocktail Sauce, Lemon Wedges
Oyster on the Half Shell, Saltine Crackers, Tabasco Hot Sauce, Pineapple & Red Wine Mignonette

GARDEN

Classic Easter Deviled Eggs
Ranch House Salad
Wild Berries, Candied Pecans, Goat Cheese, Apple Cider Vinaigrette
Panzanella Spinach Salad
Heirloom Cherry Tomato, Spring Squash, Purple Onion, Sourdough Croutons, Balsamic Reduction
Spring Crudité Salad
Rainbow Carrots, Celery, Cucumber, Jicama, Flowering Cauliflower, Hummus & Kalamata Olive Tapenade

CARVING STATION

Rosemary Roasted Lamb Shoulder
Eggplant Relish, Mint Demi-Glace, Classic Mint Jam, Olive-Onion Roll
Cocoa-Smoked Pork Belly
Maple Bourbon Jus, Jalapeño Jam, Squaw Roll

ENTREES

Skuna Bay Salmon, Teen Spinach, Sundried Tomato Relish
Coconut Milk Braised Chicken, Toasted Coconut, Lime Wedges, Cilantro
Guajillo Chile Braised Beef Short Rib, Cipollini Onions, Wild Mushrooms
Roasted Spring Harvest Vegetables, EVOO and Sea Salt
Confetti Cauliflower Rice Pilaf
Cheesy Tomato Beans With Broccoli Rabe
Deep Fried Truffle-Parmesan Brussels Sprouts
Lux Whipped Potatoes

DESSERT

Assorted Petit Fours, Macaroons, Cupcakes, & Miniature Desserts
Cotton Candy Station
Assorted Vegan and Gluten Free Dessert Options

BEVERAGES

Pomegranate Lemonade, Hibiscus Iced Tea | Traditional Ice Tea, Coffee or Hot Tea