



Easter Brunch Buffet

JEROME ROOM

SUNDAY, APRIL 5TH 10:00AM - 1:30PM

ADULT 60 | CHILDREN (3 TO 11) 20

Menu

- YOGURT PARFAIT** **GFF** fresh berries, oat topping
- FRESH FRUIT** **GFF** cantaloupe, honeydew, pineapple & grapes
- BREAKFAST PASTRIES** freshly baked mini muffins, mini cinnamon rolls & fruit filled pastries
- SHRIMP COCKTAIL** **GFF** lemon & tangy cocktail sauce
- TRIA HOUSE SALAD** **GFF** mixed greens, radish, fennel, onion, cucumber, tomatoes, herb vinaigrette
- CRÈME BRÛLÉE FRENCH TOAST** brioche, crème brûlée batter, maple syrup
- STRAWBERRY BLINTZ** orange and vanilla-scented cream cheese filled crepes, topped with strawberry gastrique
- SCRAMBLED EGGS** **GFF** soft scrambled with cream cheese & chives
- TRADITIONAL EGGS BENEDICT*** **GFF** pit ham on toasted English muffin with poached eggs & hollandaise
- BREAKFAST MEATS** **GFF** applewood smoked bacon & country sausage links
- PARMESAN LEEK HASHBROWNS** **GFF** creamy hashbrown bake
- PESTO PASTA PRIMAVERA** cavatappi, cream, spinach, parmesan, vegetable medley
- HONEY DIJON GLAZED HAM** **GFF** garlic mashed potatoes
- CHICKEN FRANÇAISE** **GFF** parsley-caper lemon sauce with roasted brussels sprouts
- SALMON*** **GFF** dill cream sauce & haricot verts
- BEEF BOURGUIGNON** **GFF** braised beef with carrots, pearl onions & demi-glace
- ASSORTED DESSERT DISPLAY** assorted mini desserts

Beverages

CHOICE OF BOTTOMLESS COFFEE, TEA AND SOFT DRINKS OR ONE SERVING OF CHAMPAGNE, MIMOSA, BELLINI, JUICE OR HOT CHOCOLATE INCLUDED.

- JUICE** orange, grapefruit, apple or cranberry 5
- ESPRESSO 5 - LATTE OR CAPPUCCINO 6 - HOT CHOCOLATE 6**
- CHAMPAGNE** brut glass 7 | bottomless 10
- MIMOSA** orange or cranberry glass 7 | bottomless 10
- BELLINI** peach purée, prosecco glass 7 | bottomless 10
- BLOODY MARY** tightline vodka, house-made bloody mary mix 8
- HUGO SPRITZ** mint, elderflower liqueur, prosecco, soda 10
- ST. GERMAIN SPRITZ** elderflower liqueur, sparkling wine, soda 11
- FRENCH 75** gin, lemon juice, simple syrup, champagne 11
- ESPRESSO MARTINI** absolut vanilla, house irish cream, mr black, espresso 12

GFF - denotes gluten free friendly: menu items that can be made gluten free upon request.

Tax & Gratuity not included. A 20% service charge will be added to parties of 8 or more.

* Consumer advisory: items are served raw, under cooked or contain raw or under cooked ingredients.

Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. 3-03-26

A MORRISSEY HOSPITALITY PROPERTY

Cocktails

HUGO SPRITZ

prosecco, mint, elderflower 10

SCARLET DOVE

tequila, grapefruit, cranberry 10

SNOW ANGEL

vanilla vodka, cinnamon, cream 10

BLACKBERRY THYME OLD FASHIONED

jim beam, blackberry, thyme, angostura bitters 12

MINTED MULE

tattersall barrel rum, pineapple, mint, ginger beer 12

SILVER PINE

tattersall gin, lemon, rosemary 12

THE FALL GUY

tattersall rye, apple brandy bitters 14

Martinis

GATSBY

beefeater gin, absolut vodka, elderflower, lime, sparkling wine 10

FRENCH MARTINI

tattersall tightline vodka, raspberry, pineapple, lime 10

THE GENERAL

tattersall rosso gin, blue curaçao, lemonade, sparkling wine 11

ESPRESSO MARTINI

absolut vanilla, house irish cream, mr black, espresso 12

Spirit-Free

PEACHY KEEN

peach shrub, orange juice, ginger beer 7

FIGGY STARDUST

fig, cherry, lemon, rosemary 7

On Tap

MICHELOB GOLDEN LIGHT 6

SEASONAL ROTATION 8 - KONA BIG WAVE 8

ALASKAN AMBER - SURLY FURIOUS 8

WARPIGS FOGGY GEEZER 8

Bottle & Can

COORS LIGHT - BUSCH LIGHT 6

SAMUEL ADAMS LAGER - STELLA ARTOIS 7

FULTON LONELY BLONDE 7

CORONA - AMSTEL LIGHT 7

WHITE CLAW SELTZER - BLACK CHERRY OR MANGO 7

LOON JUICE CIDER 8

Alcohol-Free

ATHLETIC IPA 7

ATHLETIC UPSIDE DAWN 7

SIERRA NEVADA HOP SPLASH 7

HEINEKEN 0.0 7

Wine

Glass | Bottle

SPARKLING WINE

Benvolio Prosecco, Veneto, ITA 10 | 38

Nicolas Feuillatte Brut Rosé Champagne, Chouilly, FRA 95

Veuve Clicquot Champagne, Reims, FRA 125

RIESLING

Kung Fu Girl, Columbia Valley, WA 10 | 38

Selbach Incline, Mosel, DEU 14 | 53

Maximin Grünhaus, Abtsberg, Mosel, DEU 92

PINOT GRIGIO

Santa di Terrossa, Veneto, ITA 9 | 34

A to Z Wineworks, OR 12 | 46

Jermann, Northeastern ITA 57

CHARDONNAY

Murphy-Goode, Sonoma, CA 9 | 34

Oak Farm, Lodi, CA 12 | 46

Sonoma-Cutrer, Sonoma, CA 14 | 53

Cakebread, Napa Valley, CA 89

Flowers, Sonoma, CA 91

SAUVIGNON BLANC

Murphy-Goode, Sonoma, CA 9 | 34

Juggernaut, Marlborough, NZL 12 | 46

Twomey, Sonoma, CA 61

ROSÉ & OTHER WHITES

Campuget Rosé, Rhône, FRA 9 | 34

Pieropan Soave, ITA 13 | 49

Sella & Mosca La Cala Vermentino, Sardinia, ITA 14 | 53

Minges Scheurebe Feinherb, Pfalz, DEU 62

Nikolaihof Grüner Veltliner Hefeabzug, Wachau, AUT 86

PINOT NOIR

Murphy-Goode, Sonoma, CA 9 | 34

Banshee, Santa Barbara, CA 12 | 46

J Vineyards, Russian River Valley, CA 91

Cloudy Bay, Marlborough, NZL 93

Flowers, Sonoma Coast, CA 96

MERLOT

Sterling, Central Valley, CA 9 | 34

Emmolo, Napa Valley, CA 20 | 73

Duckhorn, Napa Valley, CA 92

CABERNET SAUVIGNON

Murphy-Goode, Sonoma, CA 9 | 34

Oak Farm Tievoli, Lodi, CA 12 | 46

Beringer Knights Valley, Sonoma, CA 18 | 68

Cyrus, Sonoma, CA 72

Duckhorn, Napa Valley, CA 106

Jordan, Alexander Valley, CA 114

L'Ecole No 41, Ferguson, WA 121

OTHER REDS

Doña Paula Malbec, Mendoza, ARG 12 | 46

Cline Syrah, Sonoma, CA 14 | 53

Ziereisen Blauer Spätburgunder, Baden, DEU 16 | 62

Tenuta di Arceno Chianti, Tuscany, ITA 66

Ridge Three Valleys Blend, Sonoma, CA 68

Juan Gil Blue Label Blend, Jumilla, ESP 80

Valdicava Rosso di Montalcino, Tuscany, ITA 84

Frog's Leap Zinfandel, Napa Valley, CA 92

Tenuta Sette Cieli Noi 4, Tuscany, ITA 95

Justin Isosceles Blend, Paso Robles, CA 102

Pride Syrah, Sonoma, CA 105

Sartori di Verona Amarone, Veneto, ITA 105