

Easter Brunch in THE GRAND BALLROOM

SILVERADO RESORT & SPA

APRIL 16, 2017 | 10:30AM - 2:30PM

Adults \$74 | Ages 9 and under \$32 | Ages 3 and under Free
(excludes tax and gratuity)



CAULIFLOWER & GREEN GARLIC SOUP | Curry Sri Lankan Crème Fraiche

CHEESE | Humboldt Fog, Barely Buzzed, Manchego, Strawberry-Rhubarb Jam

THE SPRING'S FRUIT & BERRIES | Greek Yogurt, Marshalls Honey

CHEZ JOSE'S SUSHI ROLL | Surprise

PEAR, ARUGULA, POINT REYES BLUE | Aged Sherry Vinaigrette

COUNTY LINE CHICORY | Chickpeas, Aged Gouda, Pistachio Oil

WEDGE SALAD | Bacon, Buttermilk Dressing

ASIAN NOODLE SALAD | Radish, Almond, Tahini

SEAFOOD BAR | Shrimp, Crab Claws, Oysters. Some Fun Condiments

PROSCIUTTO WRAPPED MELON | Raspberry Puree

CROISSANT'S AND JAM

CHEF'S OMELETS | Elements of Spring Harvest

HOBBS BACON/CHICKEN-APPLE SAUSAGE

BRIOCHE FRENCH TOAST | Butter, Maple Syrup, Our Blueberry Syrup

CAGGIANO HAM | Huckleberry-Pecan Butter

ALASKAN HALIBUT | Chardonnay, Butternut Squash

CHANTERELLE MUSHROOMS | Fregola Sarda, Caramelized Fennel Cream

PRIME RIB | Horseradish, Red Wine, Pickled BBQ Sauce

WHIPPED POTATOES | Butter, More Butter

SACRAMENTO DELTA ASPARAGUS | Black Walnuts, Meyer Lemon Sabayon

SAVOY CABBAGE | Yams, Cranberries

A HOPPIN' ARRAY OF EASTERTIME DESSERTS

Information Call: 707.257.5495 | Reservations: Go to Open Table, Silverado Resort

