

Bayview Grille

Easter Coastal Spring Celebration

Sunday, April 5th, 2026

Welcome Table

- Freshly Baked Croissants & Parker House Rolls – Whipped Honey Butter & Strawberry Preserves
- Deviled Farm Eggs – Smoked Paprika, Crispy Prosciutto
- Truffle edamame Hummus and Pita Bread
- Vegetarian Pasta Salad

First Course

- Spring Citrus & Burrata – Blood Orange, Cara Cara, Pistachio, Basil
- Little Gem & Watermelon Radish Salad – English Pea, Ricotta Salata, Lemon Vinaigrette
- Chilled English Pea Soup – Crème Fraîche, Chive Oil

Raw Bar Display

- Pacific Oysters on the Half Shell – Champagne Mignonette
- Poached Gulf Shrimp – Cocktail Sauce & Lemon
- Crab Cakes with Green Goddess Dressing

Brunch Classics Reimagined

- Turkey Benedict – English Muffin, Poached Eggs, Hollandaise
- Spring Vegetable Frittata – Asparagus, Goat Cheese, Fresh Herbs
- Prime Rib & Caramelized Onion Hash – Soft Egg, Béarnaise
- Omelet Station

Carving Feature

- Slow-Roasted Prime Rib – Rosemary Jus, Horseradish Cream
- Maple & Brown Sugar Glazed Ham – Grilled Pineapple Relish

Chef's Entrée Selections

- Pan-Seared Chilean Sea Bass – Spring Pea Purée, Lemon Beurre Blanc
- Confit Chicken – Cashew Gravy
- Mashed Potatoes
- Charred Broccolini with Citrus Zest
- Honey Glazed Carrots

For the little bunny in you

- Buttermilk Chicken Tenders
- Creamy Mac & Cheese
- Mini Pancakes with Maple Syrup
- Fresh Berries

Dessert Garden

- Strawberry Shortcake Verrines
- Lemon Lavender Cheesecake
- Carrot Cake with Cream Cheese Frosting
- Chocolate Mousse Domes
- Macaron Assortment
- Chocolate Fountain with Fresh Fruit & Marshmallows