

# Easter Buffet Brunch

\$69 adults. \$34.50 child 12 & under

9 am - 2 pm

Includes a Bloody Mary or Mimosa / Coffee / Tea / Soda

## CARVING STATIONS

Herb brined turkey breast, cranberry sauce,  
Herb de Provence leg of lamb, jus lie  
Honey baked Mangalitsa ham, pineapple sauce

A plethora of Seafood including: shrimp cocktail, crab claws, lobster salad, California oysters on the half, chile lemons, vermouth cocktail sauce, remoulade, watermelon mignonette

Charcuterie & cheese table, fresh fruits, quince, mustards, pickled vegetables, crisps, lavosh

Breakfast pastries, artisan breads, Danish, croissants, cinnamon buns, flavored butters,  
Granola, Greek yogurt & fresh fruit

## Buffet Selection of:

Omelet station  
Smoked salmon & bagels  
Vegetable quiche  
Eggs Benedict  
Cage free organic scrambled eggs  
Maple pepper bacon  
Chicken apple sausage  
Miramonte date bread French toast with berries & powdered sugar

Roasted cauliflower salad, golden raisins, turmeric pickled onions, Israeli couscous, toasted California almonds,

Roasted apple vinaigrette

Beet and quinoa salad with manouri cheese

Sage Mountain Farms kale harvest salad, roasted grapes, candied pecans, jicama

Fruit display, melons, berries, stone fruits

Corvina sea bass, sauce nantua

Truffle ricotta ravioli

Wild rice pilaf with wheat berries

Roasted vegetables

Roasted garlic smashed red potatoes

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Chef's dessert selection- an array of seasonal ingredients in confectionary form

Assorted chocolates

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