

Charlotte

RESTAURANT & LOUNGE

GRAND EASTER BRUNCH BUFFET SANCTUARY

95 per person

GRAZING STATIONS

Charcuterie & Cheese Board

imported & domestic fine cheeses, cured meats, berries, jam, mustard, pickles, nuts, grilled focaccia, baguette (gf)

Grand Seafood Display

local oysters, snow crab claws, marinated mussels, smoked salmon, poached prawns, shrimp ceviche, abi tuna poke, crackers, mignognette, cocktail sauce, hot sauce (gf, df, nf)

Melon & Berries Platter

assorted melons, pineapple, strawberry, blackberry, bluenerry (gf, nf, df, vn, v)

BREAKFAST TIME

Eggs Benedict

artisan ham, hollandaise sauce (nf, v)

Scrambled Eggs

cheddar cheese, pico de gallo (nf, v)

Smokey Bacon

(nf, gf, df)

Maple Pork Sausage

(nf, gf, df)

Breakfast Potato Risssole

(gf, df, v, vn, nf)

CHEF OMELET STATION

Custom Omelets

organic eggs, roasted mushrooms, baby kale, spinach, sweet peppers, diced ham, cheddar cheese, tomatoes, onions, mama lil's peppers, goat cheese, garlic

CHEF CARVING STATION

Garlic & Rosemary Leg of Lamb

black olive lamb jus (gf, df, nf)

SPRING FAVORITES

Potato-Leek & Spring Garlic Soup

(gf, nf)

Baked Wild Salmon

dill butter sauce (gf, nf)

Kale & Romaine Caesar Salad

vegan parmesan, croutons, vegan caesar dressing (vn, nf)

Roasted Chicken Breast

mustard sauce (gf, nf)

Spring Vegetable Salad

baby gem lettuce, shaved fennel, easter egg radish, pickled blueberry, toasted hazelnut, shaved carrot, crumbled goat cheese, garden herb vinaigrette (gf, vn)

Penne Parmesan Cream Pasta

peas, mushroom, garlic (v, nf)

Grilled Asparagus

lemon gastrique, fine herbs (v, vn, nf, df, gf)

Pasta Salad

marinated artichoke, cherry tomato, cucumber, olive, spinach, red onion, sweet peppers, basil pesto, feta (nf, v)

Whipped Yukon Potatoes

butter, cream (v, gf, nf)

gf – gluten free, df – dairy free, nf – nut free, v – vegetarian, vn – vegan

Please inform us of any food allergies or special dietary requirements.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 25% service charge is added to all guest checks. 85% of this service charge is distributed between our service staff members.

The remaining 15% is distributed between our hourly culinary employees responsible for the meal experience.