

THE SAFARI ROOM

AT OCEANCLIFF HOTEL

Easter Brunch

\$68 PER PERSON

RAW BAR

freshly shucked native oyster and littlenecks, shrimp cocktail, and ceviche with fresh lemon, horseradish, cocktail sauce and mignonette sauce

PATISSERIE DISPLAY

assortment of artisan breads, pastries, croissants, muffins and biscuits with fresh fruit, berries, whipped butter, and an assortment of jams and honey

SMOKED SEAFOOD, SALAD AND ANTIPASTO DISPLAY

freshly smoked seafood with traditional accompaniments, with garden, Caesar and caprese salads, freshly sliced cured meats, cheeses, mixed Greek olives, grilled vegetables, and a selection of grilled crostini and crackers

ENTREE

Lobster Benedict

poached egg atop toasted brioche with avocado, beefsteak tomato, poached native lobster meat, bacon and hollandaise

"Ranchers" Breakfast

chili smoked sirloin, over easy egg, breakfast fingerling potato, smoked bacon wrapped asparagus

Crab Crusted Salmon

lump crab crusted Scottish salmon filet, creamed corn egg strata and crispy kale chips

Roasted Lamb Loin

Israeli harissa-mint cous cous, green beans, blistered tomato and raita sauce

Toast and Foie Gras

walnut and bing cherry bread pudding French toast, seared foie gras, bourbon infused syrup, and melon frisee salad

DESSERT

Mini Dessert Display

pecan tarts, key lime pie, eclairs, cheesecakes, chocolate mousse, truffles and chocolate strawberries

Made To Order

*Bananas Foster
vanilla bean ice cream
Crème Brulée
caramelized and torched*