

Easter Brunch

The Ritz-Carlton Reynolds, Lake Oconee

CHILLED FRUITS OF THE SEA

Citrus Poached Shrimp, East Coast Oysters, Snow Crab Clusters
Lemons, Mignonette, Cocktail Sauce, Remoulade
Spicy Ahi Tuna, Cucumber Cups, Mango Salsa
Grilled Octopus Salad, Parsley Lemon Dressing

SOUP & GARDEN HARVEST

Kale Caesar: Kale, Romaine Lettuce, Croutons, Sun-Dried Tomatoes, Shaved Manchego
Dressings: Caesar, Red Wine, Citrus Thyme
Grilled Vegetables: Zucchini, Squash, Eggplant, Baby Sweet Peppers, Balsamic Glaze
Quinoa Salad: Pomegranate Arils, Garbanzo Beans, Toasted Pistachios
Goat Cheese, Sherry Vinaigrette
Mushroom Bisque: Tarragon Croutons, Cinnamon Cream
Spring Peas & Burrata Salad: English Peas, Sugar Snap Peas, Creamy Burrata
Prosciutto Crisps, Pistachios, Lemon-Basil Oil
Deviled Eggs Trio: Cured Saffron, Shrimp Salad, Dill
Pickled Beets, Goat Cheese, Honey
Truffle-Yolk, Crispy Chicken Chicharron

BREAKFAST FAVORITES

Individual Seasonal Fruit Platter with Forest Berries
Carrot Cake Parfait: Yogurt Cream Cheese, Spiced Candied Carrots
Pineapple Compote, Walnut Crumble
Assorted Danishes, Muffins, Croissants, Local Honey, Sea Salt Butter, Jams
Applewood Smoked Bacon, Tri-Color Potatoes, Peppers, Onions, Herbs
Asparagus, Roasted Tomatoes, Goat Cheese Frittata, Lemon Ricotta Pancakes
Belgian Buttermilk Waffles, Berries, Maple Syrup, Whipped Cream

CHEF PREPARED

Omelets and Whole Eggs
Peppers, Onions, Tomatoes, Mushrooms, Spinach
Cheddar Cheese, Swiss Cheese, Bacon, Ham, Sausage

CARVING STATION

Herb-Roasted Leg of Lamb, Rosemary Au Jus, Horseradish Cream
Coffee Rub New York Striploin, Orange-Mint Gremolata, Bearnaise
Smash Red Bliss Papas, Chimichurri, Five Cheese Cous-Cous,
Lemon Panko Crumbs, Saffron Aromatic Basmati, Dried Fruits & Nuts
Carrots, Brussels Sprouts, Beetroots, Hot Honey

CHEESE & CHARCUTERIE

Fruit Paste, Local Honeycomb, Grain Mustard, Assorted Nuts, Dried Fruits
Yeast Rolls, Cross Buns, Crackers, Baguettes

SMOKED BAR

Pastrami Cured Smoked Salmon, Beet Cured Gravlox, Hot-Smoked Salmon Flakes
Cucumbers, Pickled Red Onions, Fried Capers, Smashed Avocados, Radishes
Sauces: Lemon-Dill Crème, Horseradish Cream, Chive-Goat Cheese
Bread Bowl: Buckwheat Blini, Focaccia Crisps, Everything Lavash Crackers

HOT BRUNCH GRIDDLE

Pan-Seared Diver Scallops: Green Apple Celeriac, Charred Corn Relish
Stuffed Chicken Breast: Green Pea & Mint Purée, Natural Jus
Pan Seared Grouper: Purple Potato Mousseline, Tomato Caper Salsa, Lemon Crème
Sweet Tea Brined Pork Loin: Red Pepper Coulis, Ham Jus, Pineapple Salsa

CHILDREN'S BUFFET

Chopped Iceberg Lettuce, Carrots, Cucumbers, Mandarin Oranges, Ranch Dressing
Tropical Fruit Salad, Strawberry Yogurt, Stemmed Cherries
Peanut Butter and Jelly Sandwiches
Grilled Chicken Strips, Sweet Mashed Potatoes, Broccoli Florets
Hot Dogs, Home Fries, Ketchup, Yellow Mustard

DESSERTS

German Chocolate Cream Puff, Peanut Butter & Jelly Panna Cotta
White Chocolate Citrus Madeleines, Dulce De Leche Banana Pudding
Southern Cherry Cobbler, Coconut Cheesecake, Blueberry Thyme Tart
Strawberry Fraisier Cake, Mini Red Velvet Donuts, Assorted Easter Candies
Chef to Prepare: Torched Dessert Kabobs
Strawberry Cheesecake Blondie, Red Berry Marshmallow Fluff
Biscoff Cookie Crumbs, Chocolate Syrup, Red Berry Sauce

\$220 per guest, inclusive of tax and gratuity.

\$55 per child, ages 5 to 12. Children under the age of 4 are complimentary.

Live Entertainment is included and guests age 21 and older can enjoy Mimosas.