

# AR LO

## EASTER GOLDEN EGG BUFFET BRUNCH

**\$99 per Person, \$40 per Child 12 and Under**

Tax and Gratuity Not Included

### RAW BAR

**HAMACHI & AVOCADO AGUACHILE** 🌿  
Cilantro Aguachile, Chipotle Crema, Corn Tortilla

**POACHED JUMBO SHRIMP** 🌿  
Cocktail Sauce and Lemons

**GREENLIP MUSSELS** 🌿  
Chorizo Curry Dressing

**PULPO & AJO** 🌿  
Spanish Octopus, Garlic Aioli, Paprika Oil

### FARMERS BREAKFAST

**SCRAMBLED EGGS** 🌿  
Crème Fraiche, Chives

**APPLEWOOD SMOKED BACON** 🌿

**CHICKEN APPLE SAUSAGE** 🌿

**ROASTED FINGERLING HASH POTATOES** 🌿 🥄  
Caramelized Onion, Cremini Mushroom, Fresh Herbs

### FRESH BAKED BREAKFAST PASTRIES

**FRENCH TOAST CASSEROLE**  
Maple Syrup, Whipped Cream, Berries

### STRATA

Sausage, Cheddar, Leeks, Ham

### CUSTOM OMELET

Ham, Bacon, Sausage, Chorizo, Onions, Peppers, Mushrooms, Cheddar Cheese, Salsa

### SANTA MARIA GRILL

**ROSEMARY CRUSTED LEG OF LAMB** 🌿  
Roasted Root Vegetables with Lamb Fat Vinaigrette, Natural Jus

**STRIPLOIN OF BEEF** 🌿  
Hedgehog Mushroom, Blistered Shishito, Marble Potato, Red Wine Demi

**BRAISED SHORT RIBS** 🌿  
Soft White Polenta, Wilted Spoon Spinach, Braising Jus

**GLUTEN FREE** 🌿 **VEGAN** 🥄

### FROM THE KITCHEN

**HERB ROASTED CHICKEN** 🌿  
Cipollini Onion, Wild Mushroom Peppercorn Sauce

**ALLEPO PEPPER SEARED SALMON** 🌿  
Giant White Beans, Citrus Beurre Blanc, Sauce Vierge

**CONCHIGILE SHORT RIBS BOLOGNESE**  
Mozzarella Cheese, Fontina, Parmesan

**BUTTERMILK MASHED POTATOES** 🌿  
Chives

**ROASTED BABY FARMERS CARROTS** 🌿 🥄  
Honey Orange Glaze, Thyme

**CHARRED BROCCOLINI** 🌿 🥄  
Tomato Relish

**PETITE GREEN BEANS ALMONDINE** 🌿 🥄  
Brown Butter Almondine

### FROM THE PANTRY

**QUINOA GRANOLA SALAD** 🌿  
Craisins, Black Currants, Ricotta Ensalada, Spinach, Candied Walnut

**ANTIPASTO POTATO SALAD** 🌿  
Soppressata, Cherry Mozzarella, Prosciutto, Mustard Vinaigrette, Fresh Herbs, Feta Cheese, Olive Oil, Micro Basil

**HEIRLOOM TOMATO AND MOZZARELLA** 🌿  
Olive Pesto, Cucumber, Sweet Onions, Micro Basil

### CHARCUTERIE BOARD

Local and Imported Cheese, Salumi, Prosciutto, Mortadella

**FRISÉE & RED OAK** 🌿 🥄  
Petite Tomatoes, Shaved Carrots, Enoki Mushrooms, White Balsamic Dressing

### CLASSIC CAESAR

Baby Gem Romaine, Parmesan Frico, Herb Crouton, Classic Caesar Dressing

### DESSERTS

**ASSORTMENT OF PIES, GATEAUS, AND MINI PASTRIES**



\*ITEMS ON THIS MENU MAY INCLUDE NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

AR  
LO



# EASTER

## GOLDEN EGG BUFFET BRUNCH

### COCKTAILS

#### **APRIL SHOWERS SOUR** \$18

Buffalo Trace Bourbon, Lemon, Apricot, Demerara, Egg White

#### **THE EASTER LILY** \$17

Farmer's Gin, Lime, Demerara, Crème De Violette

#### **EASTER BUNNY'S BUBBLES** \$17

Vodka, Raspberry, Hibiscus, Lemon, Champagne

### MOCKTAILS

#### **COTTONTAIL COOLER** \$13

Blueberry, Mint, Lemon, Soda Water

#### **SPRINGTIME SPLASH** \$13

Pineapple, Grenadine, Lime, Ginger Beer

WARNING: DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE AND OTHER ALCOHOLIC BEVERAGES MAY, INCREASE CANCER RISK, AND DURING PREGNANCY, CAN CAUSE BIRTH DEFECTS.