

CYPRESS

beach house

EASTER BRUNCH

April 20th | 11:30 AM - 3:00 PM
\$70 per person | \$35 kids 10 & under
[inclusive pricing - includes 18% gratuity and 8.25% tax]

action station w. chef

B.Y.O. OMELET | choice of 3: ham, sausage, bacon, tomato, onion, bell pepper, mushroom, avocado, cheddar, swiss, mozzarella

from the kitchen

EGGS BENEDICT | poached egg, sliced ham, hollandaise

BISCUITS + GRAVY | sausage gravy, chives

cold buffet

Mixed Green Salad | tomato, cucumber, radish, sunflower seeds, feta, choice of dressing

Fresh Seasonal Fruit and Warm Pastries

Yogurt Parfait | fresh berries, house made granola, wildflower honey

Cheese and Charcuterie Board

Deviled Eggs | truffle, prosciutto crisp

Shrimp Cocktail | lemon, cocktail sauce

hot buffet

THICK CUT BACON + SAUSAGE LINKS

BRIOCHE FRENCH TOAST | caramelized banana, pecans

ROSEMARY ROASTED POTATOES

ASPARAGUS + WILD MUSHROOM FUSILLI | spring peas, marsala cream, parmesan

ROASTED SALMON | citrus butter, dill

GLAZED HAM | hot honey, pineapple

desserts

BLUEBERRY CHEESE CAKE BARS

CARROT CUP CAKES | cream cheese frosting

FLOURLESS CHOCOLATE CAKE | raspberry sauce