

The Grand Easter Buffet

Sunday, April 16th, 2017

Soup and Salads

Lower Alabama Garden Soup - *Pot Liquor, Field Peas, Spring Greens*
Wild Game Potage - *Carrot, Potato, Truffle Hare Saddle*
Avocado Gazpacho - *Coconut Milk, Lemongrass*
Local Greens - *Fresh Vegetables, House Made Dressings*
Baby Spinach - *Pickled Apples, Farm Cheese, Bill E's Bacon, Apple-Thyme Vinaigrette*
Roasted Baby Carrot - *Wild Arugula, Spiced Pecans, Honey-Rosemary Dressing*
Roasted Tomatoes - *Goat Cheese, Pickled Okra, Spring Greens, Oregano-Roasted Garlic Vinaigrette*
Minted Cous Cous - *Feta, Pickled Peppers, Red Onion*
Benne Crusted Tuna - *Southern Peanut Relish*

Displays and Stations

Tomahawk Prime Rib - *Smoked Tomato Demi-Glace*
Roasted Lamb - *Rosemary Pine Nut Gremolata, Pepper Jelly*
Seafood Display - *Shrimp, Oysters, Crab, Grilled Lemons, Cocktail Sauce*
Deviled Egg Display - *Red Beet Pork Belly Blue Cheese, Yellow Curried House Made Pickles, Green with House Cured Ham*
Pickled Vegetables and Artesian Breads
Local and Artisan Cheeses - *Poblano Pimento Cheese with Candied Pecans, Gorgonzola Dolce with Armagnac Infused Fruit, Local Goat Cheese with Pepper Jelly*
Bread Display - *Challah and Yeast Rolls*
Freshly Sliced Fruits
Omelet Station
Waffle Station

Entrees

Pan-Seared Grouper - *Roasted Yellow Pepper Mojo, Spring Onion*
Fried Chicken - *Waffle-Battered, Maple-Honey Mustard*
Crab Bake - *Kale, Artichoke, Tomato Demi-Glace*

Sides

Field Pea Risotto
Roasted Spring Vegetables - *Honey, Fresh Garden Herbs*
Wild Grains - *Spinach, Grilled Squash, Roasted Tomatoes*
Corn and Hominy Maque Choux
Whipped Buttermilk Potatoes

Desserts

Bananas Foster Station
Rum Baba Parfait
Lime and Pineapple Coconut Macaroon
Chocolate and Peanut Butter Cake
Chocolate and Pistachio Tart
Orange Chiffon Cake
Robin's Egg Mousse Cake
Bread Pudding with Whiskey Sauce
Chocolate Covered Strawberries
Marshmallows - *Berry and Mint, Pistachio, Lemon, Vanilla*

PLEASE CALL 251.928.9201 FOR RESERVATIONS.

10:30am-2:00pm in the Grand Ballroom, 11:45am-2:00pm in the Dining Room

\$69.95 for Adults, \$34.95 for Children Ages 5-11

Reservations required and must be guaranteed with a valid credit card; 5-day cancellation policy applies.

To prevent from being charged, please cancel your reservation before April 11, 2017.

*Price is excluding tax & gratuity. No discounts applicable. Menu items are subject to change.

