



UNRESERVED

FOOD BAZAAR

Peter Rabbit Easter Brunch

Sunday, April 9th • 12:30pm - 3:00pm

\$135 per adult | \$23 per child (ages 4-12 years) | Children 3 years old or younger complimentary

INCLUDES

Live Entertainment | Easter Bunny | Easter Mimosa | Free Access to Hotel Easter Egg Hunt | Kids' Activity

Chelonia Pier Raw Bar

Fresh Oysters | Gin Mignonette, Freshly Grated Horseradish, Lemon Wedges (SF, GF)

Citrus Poached Shrimp | Cocktail Sauce (GF,SF)

Chilled Maine Lobster Tail | lemon-dill drawn butter (GF,SF,D)

Snow Crab Claws | mustard remoulade (GF, SF)

Sushi

JW Garden roll | bell peppers, carrot, asparagus, tofu, avocado, habanero vegan mayonnaise, micro cilantro (GF,V)

Springtime at Bonnet creek | crab salad, avocado, cucumber, green tobiko (GF,SF)

Tuna Poke Roll | mango, cucumber, avocado, wakame, sesame seed, jalapeno, sriracha mayo (GF)

Fresh & Cured

Charcuterie Cones | Rosemary Manchego, Morbier, Prosciutto, Soppressata, House Pickles & Marinated Olives (GF,D)

Individual Fruit salad | Florida orange, Star Fruit, cantaloupe, blueberry, strawberry

Tomato & Burrata salad | Heirloom tomatoes, cucumber, herb focaccia croutons, sherry vinaigrette (D,V)

Romaine Salad | Baby Kale, Radicchio, Shaved Parmesan Cheese, Garlic Croutons, Lemon Anchovy Dressing (D)

JW Garden Salad | Green and Red Oak, Marinated Tomatoes, Cucumbers, Watermelon Radish, Flowers, White Balsamic Vinaigrette (GF,V)

From the Hearth

Artisan Bread Display | Lavash, mini Epi loaf, Beneficial bread selection, dinner rolls

Orange Blossom Honey Whipped Sea Salt Butter

Omelet Station

Lake Meadow Farm Eggs, Egg Whites

Ham | Bacon | Sausage | Tomato | Spinach | Asparagus |

Onions | Peppers | Mushrooms | Cheddar Cheese | Goat

Cheese

Live Action Small Plate Station

Seared Scallop | English pea puree, chive oil, tender pea shoots

From The Butcher Block

Josper Grilled Florida Black Grouper | Herb Butter Sauce

Leg of Lamb | Mint Chimichurri

Peppercorn Crusted Prime Rib | Au Jus, assorted mustard, horseradish cream

Sides

Peter Rabbit Carrot Bisque | orange crème fraiche, tarragon croutons

Mini Quiche | Swiss, Asparagus, Caramelized Onions

Buttermilk Biscuits | Sage Gravy

Pecan Smoked Bacon

Chicken Apple Sausage

Potato Pave | rosemary ham, gruyere cheese, bechamel

Garlic confit marble potatoes

Charred Asparagus | Roasted Tomatoes, Gremolata, Fresh Herbs

Honey Roasted Carrots and Parsnips, Lemon, Herbs

Three Cheese Mac & Cheese

Crispy Chicken Tenders | BBQ, Ketchup, Honey Mustard

From the Pastry Kitchen

Strawberry lemonade Verrines | Easter cookies

Peter Rabbit Carrot Cup cakes | Banana Crème brûlée

Key Lime tarts | Chocolate cherry mousse

Lavender Honey Panna-cotta | Mango passion entremets

Coconut cake | Easter Brownies

Seasonal fruit tarts | Chocolate chip Cookies

Carrot cake crepe Station

Carrot crepe | light cream cheese | roasted pineapple ice cream

