



THE SONNENALP HOTEL

EASTER BRUNCH

Soup & Salad Station

Baby Arugula & Radicchio Salad
Red Grapes, Smoked Blue Cheese, Toasted Hazelnuts, Honey Mustard Dressing

Artisan Lettuce Salad
Candied Walnuts, Croutons, Haystack Goat Cheese, Cured Tomatoes, Sherry Dressing

Kale and Quinoa Salad
Dried Cranberries, Blueberries, Apples, Almonds, Lemon Dressing

Winter Butternut Squash Bisque
Curried Roasted Apples & Candied Pecans

Creamy Maine Lobster Chowder
Basil Pesto

Seafood Station

Chardonnay Poached Prawns, Crab Legs, Snow Crab Claws
Bloody Mary Sauce, Thai Chili Sauce, Cocktail Sauce, Fresh Lemons, Tabasco

Tuna Tataki
Truffle Yuzu Emulsion, Avocado Puree, Peak Farm Micro Coriander

Charred Salmon Tataki
Ponzu Emulsion, Fresno Chili, Sesame Rice Cracker

Maine Lobster Salad
Champagne Jelly, Cucumber Salsa

Nantucket Bay Scallop Ceviche
Poblano, Lime, Tequila

Smoked Rainbow Trout
Blini, Caviar, Crème Fraiche

Spicy Tuna Cone
Wasabi Aioli, Sesame

Smoked Salmon Tartare
Dill Crème Fraiche, Smashed Avocado, Tomato Relish

Bagel and Lox Station

Dill Cured Atlantic Salmon & Applewood Smoked Atlantic
Whipped Cream Cheese, Fresh Lemons, Pickled Onions, Capers, Divina Tomatoes, Horseradish, Creamy Horseradish, Assorted Bagels

Cheese, Meat & Bread Station

Artisan Cheese & Cured Meats
Chutneys, Grapes, Dried Fruits, Crackers

Rustic Bread Display
Whipped Butter, Cured Tomato & Goat Cheese Butter, Black Pepper Butter, Extra Virgin Olive Oil, Avocado Oil, Truffle Oil

Breakfast Station

Create Your Own Seafood Omelet
Shrimp, Lump Crab, Bay Scallops, Lobster, Cheddar, Swiss, American, Sausage, Bacon, Ham, Tomatoes, Bell Peppers, Onions, Asparagus, Spinach, Whole Eggs, Egg Whites, Whipped Eggs

Applewood Bacon & Sausage
Ricotta Cheese filled Blintz with Huckleberry Compote
Bananas Foster French Toast with Caramel Sauce, Powdered Sugar

Carving Station

Black Angus Beef Ribeye
Roasted Garlic & Thyme Crust, Creamy Horseradish, Truffle Shallot Sauce

Roasted Colorado Leg of Lamb
Mint Jelly, Honey Mustard Sauce

Hot Items

Steelhead Trout
Bok Choy, Sesame Butter Sauce

Spring Goose Breast
Brussel Sprouts, Red Wine & Black Garlic Jus

Lobster & Shrimp Ravioli
Sun-Dried Tomato Cream, Basil, Parmesan

Duck Confit & Potato Gnocchi
Oyster Mushrooms, Green Asparagus

Glazed Spring Vegetables

Desserts

Chef Irma's Assorted Dessert Collection
Cotton Candy Machine
Ice Cream Station



Adults \$120 | Kids (4-12) \$65*

*Kids under 4 free