



HAPPY EASTER!

March 31, 2024





THE SONNENALP HOTEL

EASTER BRUNCH

Soup & Salad Station

Fall Vegetable & Lentil Soup
Basil Pesto

Maine Lobster Corn Chowder
Truffle Oil

Toasted Barley Salad
Mushrooms, Parmesan, Golden Raisins, Parsley, Pine Nuts, Lemon Vinaigrette

Organic Quinoa Salad
Broccoli Slaw, Almonds, Dates, Apricot, Champagne Dressing

Shredded Carrot Salad
Brussels Sprouts, Dried Cranberries, Candied Pecans, Mustard Poppyseed Dressing

Roasted Beet Salad
Pomegranate, Candied Pecans, Peppered Goat Cheese, Honey Mustard Dressing

DIY Salad Bar

Raw Bar/Seafood Station

Chardonnay Poached Prawns, Crab Legs, Fresh Oysters, Marinated Scallops
Shallot Pepper Mignonette, Bloody Mary Sauce, Thai Chili Sauce, Cocktail Sauce, Lemons, Tabasco

Platters

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

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

Peppered Beef Carpaccio
Arugula, Parmesan, Horseradish Crème Fraiche

Mini Features

Maine Lobster Salad w/ Champagne Jelly & Cucumber Salsa
Smoked Duck Breast w/ Dried Cherry Jam & Coriander
Smoked Rainbow Trout w/ Blini, Caviar & Crème Fraiche
Brandy & Sage Pâté w/ Focaccia & Shaved Parmesan
Shrimp Salad w/ Avocado Cream, Jalapeño & Cilantro

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

Regional & European 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, Pumpkin 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 & Pork Sausage
Ricotta Cheese filled Crepe with Huckleberry Compote
Bananas Foster French Toast with Caramel Sauce, Powdered Sugar

Carving Station

Slow Roasted Reminisce Ranch Beef Tenderloin
Roasted Garlic & Thyme Crust, Creamy Horseradish, Truffle Shallot Sauce

Roasted Colorado Leg of Lamb
Mint Jelly, Honey Mustard Sauce

Bountiful Harvest

Steelhead Trout
Bok Choy, Sesame Butter Sauce
Roasted Jidori Chicken Breasts
Brussels Sprouts, Red Wine & Black Garlic Jus
Lobster & Shrimp Ravioli
Sun-Dried Tomato Cream, Basil, Parmesan
Red Wine Braised Buffalo & Potato Gnocchi
Oyster Mushrooms, Green Asparagus
Glazed Spring Vegetables

Desserts

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

Adults \$130 | Kids (5-12) \$70*

*Kids under 5 free

