

*blu*Ember Easter Brunch Menu

April 4, 2010

\$62++ for Adults

\$25++ for Children 12 and under

Seatings Available from 11am to 1:30pm

Breakfast Delights

House made Baked Danishes, Croissants and Scones
Fresh California Citrus, Melons, Berries & Pineapples
Belgium Waffles, Bagels and Premium Smoked Salmon

Chef to Prepare: Signature Omelet's

Eggs Benedict

Smoked Bacon & Sausage

Scrambled Farm Eggs

Yukon Gold Lyonnaise Potatoes

Griddled Corned Beef Hash

Chilled Seafood Display

Jumbo Shrimp Cocktail, King Crab Legs, Tuna, Salmon & Hamachi Sashimi,
California Rolls and Nigiri Sushi

Pickled Ginger, Wasabi, Lemons, Soy Sauce, Cocktail Horseradish Sauce

Rancho Salad Station

Traditional Baby Spinach

Hearts of Romaine Caesar

Local Vine Ripened Tomatoes, Mozzarella, California Cheeses, Sun dried Tomato

Tepanade, Garlic Hummus

Asparagus Mimosa, Grilled Vegetable Antipasto

Pasta Station

Chef to Prepare: Orechiette Arrabiata Fresco, Butternut Squash Ravioli's in White
Balsamic Reduction

White Wine, Olive Oil, Garlic, Reggiano Parmigiano Cheese, Fresh Basil and Red
Crushed Pepper Flakes

Carving Station

Slow Roasted Prime Rib of Beef Au Jus

Colorado Leg of Lamb Dijonaise

Orange Blossom Honey Baked Ham

Apple Mint Chutney, Lamb Jus

Entrees

Pan Roasted White Tuna Over Lemon Risotto, Baby Bok Choy & Drizzled with
Citrus Soy Reduction

Tuscan Marinated Roasted Half Chickens over Cannellini Bean and Tomato Ragout

Valencia Orange Duck Breast over Smashed Garnet Potatoes

Mashed Potatoes

Medley of Spring Vegetables

Pastry Chef Neri's Sweets Display

Holiday Cakes, Tortes, Pies, Cupcakes, Custards and Chocolate Fondue