Easter Brunch Sunday, April 20, 2025

16 Dining Credits

Starters

Chilled Asparagus with Mustard Herb Vinaigrette (GF/DF/VE) Fresh Yogurt and Berry Parfait (GF/D/VG)

ENTREES

Each entree comes with choice of one starter, entree, choice of sides, and one dessert.

Rosemary Roasted Leg of Lamb with Mint Mustard Sauce (GF/DF) Bourbon Honey Baked Ham (GF/D/A) Asparagus, Mushrooms, and Asiago Quiche (D/VG) Vegan Roasted Squash and Veggie Stew (GF/DF/OF/VE/Nuts) Brown Butter, Pear and Walnut Oatmeal Bake (GF/D/VG/Nuts)

SIDES

Boursin Mashed Potatoes (GF/D) Garlic and Herb Quinoa (GF/DF/OF) Roasted Brussels Sprouts (GF/DF) Steamed Cauliflower (GF/DF/OF)

DESSERT

Gabe's Carrot Cake (D) Gluten-Free Dessert Option