# Celebrate EASTER.

# **Sunday, March 31, 2024**

Omni William Penn Reservations | +1 412.553.5235

#### Cheese & Charcuterie

Artisan Cured & Smoked Meats, House Made Country Pate, Assorted Mustards, Mostarda, House Pickles, Artisan Breads & Crostini

Imported & Local Cheeses, Bacon-Shallot Caramel, Honeycomb, Brandy Macerated Apricots, Rosemary & Sea Salt Marcona Almonds, Artisan Breads & Crostini

#### **Seafood Display**

Market Oysters on the Half Shell, Mignonette, Cocktail Sauce & Creole Aioli Chef's, Selection of **Fresh Seafood** to Include: Old Bay Jumbo Shrimp, Sustainable Jonah Crab Claws, Little Neck Clams, Lemon Wedges, Tabasco & Crackers

#### **Salad Display**

Spring Farm Lettuce Selections, Grilled Chicken & Shrimp, Feta Cheese, Tillamook Cheddar, Broken Crispy Bacon, Heirloom Cherry Tomatoes, Cucumbers, Carrots, Peppercorn Ranch & Roasted Garlic Vinaigrette

**Niçoise Salad |** Sous Vide Ahi Tuna, French Beans, Cured Tomatoes, Niçoise Olives, Confit Heirloom Potatoes

Arugula, Shaved Artichokes, Pickled Beech Mushrooms, Pickled Cipollini Onions & Lemon Thyme-Truffle Vinaigrette

#### **Hot Entrees Breakfast**

**SCRAMBLED FARM EGG BAR** to include Scallions, Tillamook Cheddar, Gruyere, Roasted Peppers, Honey Ham, Roasted Mushrooms, & Cured Tomatoes

Strip District Meats Chicken Sausage & Sage Sausage Apple Smoked Bacon

Lyonnaise Potatoes | Caramelized Onions, Yukon Gold

#### **Hot Entrees**

**Pan Seared Lake Eerie Walleye** with Escargot, Nora Mill Stone Ground Grits & Roasted Garlic-Herb Butter

**Lamb Loin** with English Peas, Cippolini Onions & Port Gelee

**Butter-Herb Basted Poussin** with Yukon Potato Puree, Local Honey Roasted Heirloom Carrots, & Pan Jus

#### **Carving Station**

**Roasted Striploin** of Beef with Bearnaise & Red Wine Onion Jam

#### **Action Stations**

Mac n'Cheese Bar | English Cheddar-Smoked Gouda Mac n Cheese with Assorted Toppings

### **Made to Order Eggs**

Footprint Farms Eggs, Egg Whites, Haines Farms Bacon, Footprint Farms Breakfast Sausage, Cheddar Cheese, Gruyere Cheese, Feta Cheese, Grilled Red Onion, Cured Tomatoes, Foraged Mushrooms, Spinach, Gulf Shrimp, Chesapeake Blue Crab, Islay's Ham, Roasted Bell Peppers, Asparagus

# **Egg Benedict**

Grilled English Muffin, Islay's Chipped Ham, Chive Hollandaise

# **Dessert Display**

Assorted Cakes, Pies, French Pastries & Cookies

#### **Additional Information**

Adults \$69 plus tax
Children (6-12) \$39 plus tax
Children 5 & under Complimentary

Seating Times 10:00 am, 12:00 pm, 2:00 pm

Attire Casual, Comfortable

