

EASTER BRUNCH BUFFET

Sunday, March 31st | 10:00am – 3:00pm | \$165 per guest
Excludes tax and 20% gratuity

THE BAKE SHOP

Sweet and savory croissants, pan au chocolate, assorted muffins, scones, signature pastries, donuts, and farmers market quiches

POACHED | SCRAMBLED | FRIED

Customize organic farm-fresh eggs, local cheeses and produce of the Santa Ynez valley for omelets, egg scrambles and fried eggs of your choosing.

CALIFORNIA CHEESE | CURED MEATS

Served with fresh and dried fruits, jams & spreads, breads and cracker assortments

WARM | SAVORY | EASTER FAVORITES

Harry's Berries Strawberry Blintz | Citrus mascarpone

Buckwheat Crepes | Fra Mani rosemary ham, challerhocker cheese

Lobster Ravioli | Sauce Americane

Farfalle Pasta Primavera | Peas, carrots, spinach, san marzano tomatoes, basil

Cauliflower Picatta | White wine, capers, parsley

Grilled Jumbo Asparagus | Sauce grebiche

Heirloom Baby Carrots | Harissa, sumac, sesame seed dukkha

Eggs Benedict | Fra Mani rosemary ham, english muffin, meyer lemon hollandaise

Silver Dollar Pancakes | Whipped butter, maple syrup

Kings Hawaiian French Toast | Berry compote, crème chantilly

EE Potato Hash Cakes | Crème fraiche, chives

Strips & Links | Nueske's bacon, pork breakfast sausage links, turkey bacon, chicken apple sausage

CAVIAR | ROE

Served alongside blinis, chopped egg, onion, capers, chives, meyer lemon, and crème fraiche
SB Smokehouse Gravlax | Devilled eggs, bagel chips and brioche toast points

RAW BAR | SUSHI | SASHIMI

Jumbo shrimp cocktail, Pacific Northwest oysters, king crab legs

Served with angostura lime cocktail sauce, mignonette, dijonnaise, meyer lemon

Bass Ceviche | Leche de tigre, jalapeno, cilantro

Tuna Tartare | Avocado, soy lime emulsion, crispy rice

Hand Rolled Sushi & Sashimi | Soy sauce, tamari, wasabi, pickled ginger

LAMB | BEEF | THE FIXINGS

Roasted Leg of Lamb | Preserved lemon chermoula, mint jelly

Crispy Tuscan Potatoes | Garlic, rosemary

Grilled Broccolini | Ricotta salata, charred lemon

USDA Prime Rib | Yorkshire pudding, au jus, horseradish cream

Creamed Spinach

Pomme Puree | El Encanto Classic whipped potatoes

SWEETS:

Carrot Cake | Freshly grated sweet carrot, whipped cream cheese frosting

Yuzu Cheesecake | Marugoto yuzu, graham cracker, whipped Chantilly

Profiteroles | Choux pastry and assorted cream fillings

Chocolate Mousse Cake | Milk chocolate, hazelnut, Chantilly

English Scones | Seasonal fruit, clotted cream, compound butter, homemade fruit jam

Lemon Meringue | Pie crust, lemon curd, toasted meringue

Panna Cotta | Coconut, springtime fruit

Strawberry Rhubarb Tart | Tart shell, Santa Barbara strawberries

Traditional Easter Cookies | Shortbread cookies, easter favorites

Traditional hot cross buns

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers.

FOOD ALLERGY INFORMATION:

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information. The designated allergens and products are:

(1)Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk(8) Nuts (9)Celery (10) Mustard (11) Sesame seeds (12)Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available.