



HAPPY EASTER

EASTER BRUNCH

SUNDAY, APRIL 17, 2022 | 10AM- 3:30PM

RESERVATIONS REQUIRED, PLEASE CALL (520) 877-2384

COLD DISPLAY

SEAFOOD

Salmon Mousse + Cucumber Gelee
King Crab Legs + Cocktail
Lobster Salad + Baby Sprouts

FRESH

Sliced Fruits + Agave Yogurt
Dragon Fruit + Açai
Compressed Melon, Herb + Feta

ACTION STATIONS

GIGOT D'AGNEAU

Chile Roasted Leg of Lamb | Artichoke | Peas | Fava Bean
Daikon Radish | Bordelaise

ROI SAUMON

Alaskan King Salmon | Pickled Onion | Jicama
Cucumber-Avocado Salsa

FILET MIGNON

Montague Broiled Tenderloin | Horseradish | Sea Salt
Lemon Oil | Micro Salad

SALAD BAR

LITTLE GEMS

Yogurt-Citrus Vinaigrette | Radish | Candied Kumquat

FRESH SEASON

Baby Spinach | Grapefruit | Monte Chevre | Nut Brittle

HARVEST ROASTED VEGGIES

Grilled & Chilled | Broiled | Steamed | Marinated

A LA MINUTE

CENTER OF THE PLATE 6 OZ.

Ribeye | New York | Veal
Halibut | Sea Bass | King Crab
Place order with server, limited to one (1) item per order.

EGGS YOUR WAY

Over | Sunny | Basted | Scrambled | Poached
Tucson | Denver | Western | Veggie

ACCOUTREMENTS

ROASTED GARLIC WHIPS

Red Bliss

CALABACITAS

Ratatouille Style | Con Queso

CAULIFLOWER DUCHESSE

Cauliflower-Yukon

CHOCOLAT

RUBY MOUSSE

BELGIAN FLOURLESS TORTE

WHITE CHOCOLATE-YOGURT PAFAIT

MILK CHOCOLATE CREAM PIE

DARK CHILE & SALTED PRETZEL

\$92++ ADULTS, \$48++ CHILDREN 6-12

COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATINGS AVAILABLE EVERY TWO (2) HOURS