

Easter 2022 Crown Room

#DELMEMORIES

Brunch Station

Brown Sugar Waffles
Classic Vanilla Pancakes
Berry Compote, Maple Syrup, Whipped Butter
Assorted Breakfast Pastries
Coffee Cakes, Local Jams, Butter, Honey
Baked Ham & Cheese Frittata
Egg White Spinach Bites
Classic Scrambled Eggs
Breakfast Sausage
Black Pepper Bacon
Breakfast Potato Hash

Spring Delights

Herb Tabbouleh
Stuffed Grape Leaves
Giant White Bean Salad
House Marinated Olives
Shaved Fennel Salami, Shaved Coppa, Italian Ham
Marinated Feta, Ciliegine Mozzarella, Lamb Chopper,
Toma, Humboldt Fog

LOCAL HEIRLOOM TOMATOES

Avocado, Pickled Shallots, Basil

SPRING BROCCOLINI SALAD

Pine Nuts, Creamy Herb Dressing, Shaved Radish

ARTISAN GREENS

Shaved Heirloom Carrots, Cherry Tomatoes, Blueberries,
Chives, Radish, Sherry Vinaigrette

CALIFORNIA CAESAR SALAD

Roma Spears, Roasted Corn, Cherry Tomatoes,
Pickled Red Onions, Roasted Pepitas,
Parmesan Focaccia Croutons, Caesar Dressing

BASIL PESTO ORZO

Tomatoes, Asparagus Tips, Fennel, Peas, Walnuts,
Focaccia, Black Olive Loaves, Fig & Anise Loaves, Caramelized Onion
Loaves, Pain d'épi, Sourdough Baguette, Seedy Sourdough Baguette,
Pita Bread, Assorted Crackers

Individual Bites

BURRATA SPHERES

Burrata, Pesto, Pine Nuts, Basil, Peas, Fleur De Sel

COMPRESSED MELON

Pistachios, Crispy Prosciutto

EGGPLANT CAVIAR

Tomato Jam, Local Vegetables

SPRING VEGETABLE GAZPACHO

White Tomato Foam

Coastal Treats

Shucked Oysters, Poached Clams, Poached Mussels,
Poached Shrimp, Prepared Peruvian Scallops with
Habanero Passion Fruit Sauce,
Salmon Tiradito with Green "Leche de Tigre"

BAJA OCTOPUS SALAD

Chiles Toreados, Red Onions, Cucumbers, Cilantro

Salsa Verde, Louis Dressing, Cocktail Sauce, Mignonette,
Horseradish, Lemon Wedges, Hot Sauce

Tostadas

TUNA NIKKEI CEVICHE

Ahi Tuna, Tamarind Nikkei Sauce, Chives, Cucumbers,
Jalapeños, Cilantro

SHRIMP CEVICHE

Tomatoes, Red Onions, Jalapeños, Cilantro, Cucumbers,
Campechana Sauce

COMPRESSED WATERMELON

Pitaya Habanero Pico de Gallo, Avocado Mousse,
Radish, Cilantro, Pickled Red Onions



Butcher Block

TURKISH-ROASTED LEG OF LAMB

Yogurt Sauce, Cucumbers, Eggplant Caviar, Durum

CRISPY PORK PORCHETTA

Truffle Polenta, Parmesan Cheese, Mustard Jus

PASTRAMI-SPICED SALMON

Pickled Red Onions, Lemon Chives, Crème Fraiche

SLOW-ROASTED BEEF STEAMSHIP

Beef Jus, Creamy Horseradish

PROVENÇAL CHICKEN ROULADE

White Bean Spring Cassoulet, Chicken Jus

Ramen

Tonkatsu Broth, Kombu Miso Broth, Yakisoba Noodles, Grilled Chicken, Pork Belly, Hard Boiled Eggs, Scallions, Soy Sprouts, Glazed Shiitake Mushrooms, Marinated Tofu, Chili Oil

Sides

ROASTED CAULIFLOWER

Golden Raisins, Sumac, Fried Capers, Sherry Vinaigrette

CHARRED BROCCOLINI

Spiced Lemon Vinaigrette, Aleppo Peppers

GRILLED ASPARAGUS

Orange Segments, Roasted Fennel

GREEN BEANS

Garlic Confit, Marcona Almonds

CORN RAVIOLI

Roasted Corn, Blistered Cherry Tomatoes, Parmesan-Corn Sauce

LOBSTER RAVIOLI

Kaffir Lime, Ginger, Mushroom Dashi Broth

MASHED YUKON GOLD POTATOES

Buttermilk, Chives

GRILLED PORTOBELLO STEAK

Garlic Oil Parsley, Parmesan Cheese

ARTICHOKE PUTTANESCA

Sundried Tomato Pesto, Fried Capers, Niçoise Olives

SLOW-BRAISED HEIRLOOM CARROTS

Citrus Glaze, Yuzu Jam, Cumin Seeds

Desserts

Passion Fruit Crème Brûlée

Espresso Mascarpone Verrine

Raspberry & Coconut Diamonds

Pastel Apricot & Almond Frangipane

Peanut Butter & Milk Chocolate Pavé

Meyer Lemon Custard Fresh Fruit Tartlets

Gianduja Chouquettes, Hazelnut Croquants

Carrot Cake Torte, Vanilla Bean Cream Cheese Frosting

Strawberry Compote, Rhubarb Bavarois, Lavender Sponge

Tangerine Creamsicle, Vanilla Bean Angel Food Crumbles

Grasshopper Cheesecake, Chocolate Sablée, Mint Caviar

Chamomile Honeysuckle Panna Cotta Golden Eggs (GF)

Valrhona Dulcey & Dark Chocolate Napoleon (GF)

Chocolate Mousse Cocoa Cake (GF, DF, Vegan)

White & Dark Chocolate Dipped Stem Strawberries (GF)

Chocolate & Praline Bonbons (GF)

Pâte De Fruits (GF, DF)

French Macarons (GF)

Jelly Bean Candy Jars

