



Easter Brunch

Sunday, April 1, 2018
11am to 2pm at Pinzimini Restaurant



CHAMPAGNE & MIMOSAS

Selection of Juices

Orange, grapefruit, cranberry and apple

Assorted Breakfast Pastries

To include mini fruited and grain muffins, croissants breakfast breads, cheese danishes and coffee bread

SALADS, CHEESE AND OTHERS

Assorted artisan & domestic cheese sliced baguettes, pepper lavosh

Delta Asparagus Cream Soup, whipped crème fraiche and chive

Hearts of Romaine Lettuce

Spiced croutons, shaved pecorino cheese, Caesar dressing

Coachella Valley Greens

Roasted forono beets, cherry sun baby tomatoes, balsamic & champagne vinaigrette

Shaved Fennel Salad, lemon, radicchio lettuce, honey mustard vinaigrette

Ahi Tuna Tataki

Calamari and Saffron Cous Cous Salad

Hearts of palm, celery, bell peppers, sweet thai dressing

Oak Smoked Salmon and Dill Gravlox

With mini bagels, onions, capers and cream cheese

Artisan Creminelli Salami & Pates

Pickled grapes, mostarda di frutta

OYSTERS ON A HALF SHELL

Blue point oysters, lemon wedges, cocktail sauce, mignonette sauce

EGGS AND OMELETS

Organic eggs, egg beaters, egg whites

condiments to include: white cheddar and emmental cheese, forest mushrooms, tomato, broccoli, ham, applewood smoked bacon scallions, shrimp, chorizo sausage

Chicken apple sausage

Applewood smoked bacon

ACTION STATIONS

Carving

Indian Long Black Pepper Crusted All Natural Beef Strip Loin, Au jus, creamy horseradish

Brown Sugar Cardamom Baked Ham, Apricot glaze, Dijon and stone-ground mustard

Pasta Station

Penne and orecchiette pasta, broccoli florets, cauliflower, roasted red pepper, basil, thyme, roasted wild mushrooms, heirloom tomatoes, zucchini, cavolo nero kale, green peas, grana padano cheese, midnight moon cream sauce, porcini marinara sauce

Stir-Fry Station

Brown rice, napa cabbage, carrots, onions, ginger, edamame beans, sesame seeds, roasted chicken, hoisin soy glaze, steamed jasmine rice, green onion

ENTREES

Dutch Baby Pancakes from the Brick Oven
Powdered sugar, lemon, butter

Blue Crab Benedict

Smoked tomato, English muffin, hollandaise sauce

Farm Raised Salmon Scaloppini

Sweet onions, tarragon caper veloute sauce

Roasted Buttermilk Marinated Leg of Lamb

Natural jus and mint jelly

Roasted Fingerling Potatoes, herbs, garlic

Market Vegetables

SWEET STATION FROM OUR PASTRY SHOP

*Chocolate Salted Caramel Crème Brulee *Apple Crumble

*Key Lime Cheesecake *Berry Crème Brulee *Red Velvet

*Vanilla Cheesecake *Lemon and S'mores bars

Adults \$69++, kids 28++ , kids 5 and under eat free

Reservations at Pinzimini, ext. 2150 or call

760.770.2150

Visit us on the Kid's Club Lawn at 9am for pictures with the Easter Bunny, Easter Egg Hunt and fun arts & crafts

THE WESTIN
MISSION HILLS
GOLF RESORT & SPA