

DOLCE
HOTELS AND RESORTS
HAYES MANSION



Easter Sunday
CHAMPAGNE BRUNCH
AT DOLCE HAYES MANSION

LIVE MUSIC • PHOTOS WITH EASTER BUNNY •
EGG HUNT • FACE PAINTING & MORE ...

SUNDAY APRIL 4, 2010

10:00AM—3:00PM

BREAKFAST ENTRÉES

CHEF'S OMELET STATION DELECTABLE ARRAY OF TOPPINGS
SOFT SCRAMBLED EGGS MELTED WITH SMOKED SHARP CHEDDAR CHEESE & CHIVES
BLUEBERRY FILLED PANCAKES WITH FRESH BERRY COMPOTE
MAPLE SYRUP - WHIPPED CREAM - TOASTED WALNUTS
APPLE WOOD SMOKED BACON - CHICKEN APPLE SAUSAGE LINKS
TRADITIONAL EGGS BENEDICTS & EGGS FLORENTINE
CITRUS-TARRAGON HOLLANDAISE
TROPICAL FRUIT CREPE WITH SOUR CREAM & KIWI-MANGO COULIS
COUNTRY STYLE RED BLISS & GOLDEN YUKON POTATOES

SEAFOOD SELECTIONS

SMOKED SEAFOOD PLATTER
SCALLOPS - SALMON - TROUT - WHITEFISH - PEPPERED MACKEREL - BBQ EEL
VIETNAMESE SHRIMP & VEGETABLE ROLLS WITH A PEANUT DIPPING SAUCE
ASSORTED SUSHI ROLLS WITH WASABI & SOYA SAUCE

RAW BAR

CHILLED DUNGENESS CRAB LEGS - BLACK TIGER PRAWNS - GREEN LIP MUSSELS
BUCKLEY BAY OYSTERS ON THE HALF SHELL
SERVED WITH A RASPBERRY MIGNONETTE & CONDIMENTS

COLD SELECTIONS AND SALADS

EXOTIC FRESH FRUIT DISPLAY
IMPORTED & DOMESTIC CHEESE BOARD
TRADITIONAL ANTIPASTO PLATTER
COUNTRY STYLE PATES & TERRINES
BABY FIELD GREENS WITH ASSORTED DRESSINGS & CONDIMENTS
FRESH HEARTS OF ROMAINE SALAD, FOCACCIA CROUTONS, SHAVED PARMESAN
WITH A CAPER ANCHOVY VINAIGRETTE

COLD SELECTIONS AND SALADS (CONT'D)

SOY MARINATED MUSCOVY DUCK BREAST
EDAMAME, SHIITAKE MUSHROOM, MANDARIN ORANGE & HEARTS OF PALM SALAD
WITH A GARLIC CHILI-CILANTRO DRESSING
ROASTED BEET, FRENCH BEAN, BABY FRISÉE & FETA CHEESE SALAD
WITH A MUSTARD TARRAGON VINAIGRETTE
ROASTED SWEET CORN, RED YELLOW PEPPERS, BLACK BEANS & NOPALES SALAD
WITH A QUESO FRESCO, CUMIN & CORIANDER DRESSING
ROMA TOMATOES, ENGLISH CUCUMBER & BERMUDA ONION SALAD
SERVED WITH A FRESH BUFFALO MOZZARELLA, BASIL PESTO & BALSAMIC GLAZE

HOT ENTRÉES

CHARBROILED GARLIC-ROSEMARY FREE RANGE CHICKEN BREAST
WITH A CABERNET WILD MUSHROOM DEMI
BBQ SPICED STUFFED PORK LOIN WITH CRAYFISH, BABY SPINACH & SMOKED GOUDA
AND A FIRE ROASTED TOMATO, FENNEL & ARTICHOKE RAGOUT
GRILLED PACIFIC SWORDFISH
ACCOMPANIED BY A BASIL-MINT-RUBY GRAPEFRUIT-ORANGE SALSA
PORTOBELLO MUSHROOM TORTELLINI WITH SUNDRIED TOMATO & BABY ARUGULA
SERVED WITH A LEMON CAPER CRÈME
STEAMED FRESH SPRING VEGETABLES
BASMATI & WILD RICE PILAF WITH SUNDRIED CRANBERRIES, APRICOTS & TOASTED ALMONDS

CARVING STATION

LAVENDER PEPPER ENCRUSTED "CREEKSTONE" BLACK ANGUS RIB EYE OF BEEF
MERLOT HORSERADISH-THYME JUS

DIJON MUSTARD ON HONEY BAKED HAM
WITH A SUNDRIED FIG & PORT REDUCTION

DESSERT

THE MANSION'S DELECTABLE ARRAY OF
MINIATURE FRENCH PASTRIES
SPECIALTY CAKES, TORTES & PIES

Adults \$55 ▪ Children 6-12 years \$20 ▪ 5 years and under Free

Tax & Gratuity Not Included

Restaurant Reservations: (408) 362-2459

Email: restaurant@hayesmansion.com

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www.dolcehayesmansion.com

