



CRAFT KITCHEN AND TAPS
FORMER SAINT

EASTER SUNDAY, APRIL 21ST
11:00 AM-3:00 PM

Buffet-style Salad and Dessert Selections
Plated and Served Entrée of Choice

\$50 per person
\$17 children ages 6-12

Children 5 and under dine free

APPETIZER AND SALAD BUFFET SELECTIONS



CHARCUTERIE
SMOKED SALMON
TABBOULEH SALAD WITH GRILLED PITA
CHEF'S DECONSTRUCTED SPRING SALAD
FRESH SLICED FRUIT WITH YOGURT AND GRANOLA
HUMMUS DUO WITH CRACKERS, CARROTS, CUCUMBERS AND PEPPERS

ACTION STATIONS



COLD BAR WITH POACHED SHRIMP, CRAB CLAWS, SHUCKED OYSTERS
MIGNONETTE, COCKTAIL SAUCE, HOT SAUCE

ENTRÉE OPTIONS



CHARRED CAULIFLOWER, CHIMICHURRI, ANASAZI BEANS, SEASONAL VEGETABLES, RED PEPPER EMULSION
CRAB CAKE BENEDICT WITH LOBSTER HOLLANDAISE, TRI-COLOR CONFIT POTATOES
CINNAMON ROLL FRENCH TOAST WITH CREAM CHEESE GLAZE, MACERATED SPRING BERRIES AND MERINGUE
MISHIMA RIBEYE WITH MARROW BUTTER DEMI
SEARED HALIBUT WITH SUMMER SUCCOTASH, PRESERVED LEMON BURRE BLANC
SAVORY WAFFLE "BENEDICT" WITH CRISPY HALF CHICKEN, PORTER SYRUP AND FRESNO SALAD

DESSERT



CHEF NINA'S SEASONAL PASTRIES

PRICES DO NOT INCLUDE ALCOHOLIC BEVERAGES, TAX OR GRATUITY.