

Easter Brunch

in the
PYRAMID
RESTAURANT | BAR

SUNDAY, APRIL 16th

SEATINGS: 10:30am, 11am, 1:30pm and 2pm

Adults \$69.00 - Children Ages 5-12 \$34.50

Children Under 5 EAT FREE

Valet Parking INCLUDED

One Complimentary Mimosa per Person

Appetizers

CURRIED CARROTT BISQUE

Pyramid Greens & Crisp Gem Lettuce
Caesar Dressing, Buttermilk Ranch Dressing, Burnt Honey Vinaigrette
Pinenuts, Sunflower Seeds, Croutons, Parmesan Cheese
Persian Cucumber, Heirloom Cherry Tomatoes, Marinated Ciligene Mozzarella

ROASTED CARNIVAL CAULIFLOWER SALAD

Golden Raisins, Candied Hazelnuts

SPRING PEA SALAD

Fried Egg, Tarragon, Shiitake Mushroom & Garlic Aioli

GRILLED APRICOT & BURRATTA

Crispy Prosciutto, Pistachio Gremolata & Crispy TX Kale
Cara-Cara Orange & Golden Beet, Shaved Fennel, Pickled Fresno & Candied Pecans

Composed Entrees

BLACK PEPPER LAMB LOIN

Merguez Sausage, Fingerling Potato Hash

CRAB RAVIOLI

Tito's Vodka and Heirloom Tomato Sauce, Sugar Snaps,
English Peas, Caramelized Pearl onions

Carving Stations

Brown Sugar Honey Baked Ham
Coffee Rubbed Cowboy Ribeye
Sauces: Green Peppercorn & Dijon "Au Poivre"
Mexican Chocolate BBQ, Horseradish Crème

Sides

Potato Au Gratin
Edamame Bean Succotash
Grilled Asparagus/ Sunburst Squash
Charred Corn Risotto with Parmesan and Fresh Thyme

SUSTAINABLE ATLANTIC SEAFOOD DISPLAY

Smoked Salmon Gravlax, Miniature Bagels,
Flavored Cream Cheeses, Chilled Shrimp, Crab Claws,
East Coast Oyster Tasting
Cocktail Sauce, Lemons, Minced Red Onion, Capers,
Horseradish, Tabasco, Worcestershire
Apple Cider Mignonette

FARM EGG OMELETS

Scallions, Smoked Salmon, Rock Shrimp, Ham,
Cheddar Cheese, Swiss Cheese,
Bell Peppers, Mushrooms, Asparagus, Tomato

ANTIPASTO DISPLAY

Artisanal Cheese & Charcuterie,
Seasonal Pickles, Olives, Mustards and Jams
Fresh Baked Breads

Sweet Table

Housemade Bunny Macaroons with Chocolate Ganache Filling • Carrot Cupcake with Cream Cheese Frosting • Peanut Butter Swirl Brownies • Raspberry Swirl Cheesecake • Strawberry Shortcake Trifle
Pineapple Coconut Upside Down Cake • Vanilla Whoopie Pies with Confetti Buttercream Filling
Fresh Fruit Tartlet • Warm Rum Raisin Bread Pudding with Vanilla Anglais • Assorted Cookies
Lemon Meringue Tart • Mango Panna Cotta with Kiwi Sauce and Fresh Raspberry Banana
Loaf Cake with Salted Caramel and Pecan • Chocolate Cream Pie Tartlet • Rice Pudding

SEASONAL FRUITS
FRESH BERRIES
FRESH BAKED PASTRIES