The Pearl Spring Buffet  
April 24, 25, 26

SALADS
Mixed Baby Greens, Creamy Sweet Maui Onion & Celery Seed Dressing  
Hearts of Palm, Bay Shrimp & Fried Tofu Salad, White Soy Yuzu Dressing  
Roasted Red Bliss Potato & Haricot Vert Salad, Capers, Kalamata Olives  
California Quinoa Salad, Edamame, Sweet Peppers, Orange and Almonds  
Roasted Beet Salad, Danish Bleu Cheese, Balsamic Vinaigrette  
Mozzarella Caprese, Macadamia Nut Pesto  
Sugar Snap Pea and Prosciutto Salad, Dijon Champagne Vinaigrette

COLD MEATS
Chicken Galantine, Grilled Apricot Relish  
Pate En Croute, Orange Fennel Mostarda  
Charcuterie Board: Meats, Cheeses & Pickles

ENTREES
Roasted Prime Rib of Beef with Red Wine Thyme Jus, Creamy Horseradish  
Eggs Benedict, Ham, Gruyere Cheese, Whole Grain Mustard Hollandaise  
Miso Glazed Salmon, Shiitakes, Spicy Sesame Togarashi Butter  
Baked Ham with Madeira Glaze and Lilikoi Raisin Sauce  
Buttered Parsley Potatoes  
Steamed Jasmine Rice  
Selection of Fresh Stir Fried Vegetables  
Assorted Rolls and Lavosh

DESSERTS
Banana Crème Brulee  
Chocolate Decadence  
$35 per person