The Pearl Spring Buffet
April 22, 23, 24, 2020

SALADS
Mixed Baby Greens, Creamy Sweet Maui Onion & Celery Seed Dressing
Curried Brussel Sprout, Cauliflower & Golden Raisin Salad
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 Roulade Macadamia Nut Pesto
Sugar Snap Pea and Prosciutto Salad, Mimosa Vinaigrette

COLD MEATS
Chicken Galantine, Fig Chutney
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