

## **The Langham Easter Buffet 2018**

### **Breakfast Favorites**

Fresh from the Bakery: Croissants, Danish and Seasonal Muffins

Seasonal Melons

Greek Yogurt Parfait, Apricot Preserve, Granola

Organic Matcha Tea Chai Seeds Pudding, Macerated Kiwi, Coconut Crema

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Poached Eggs Benedict with Canadian Bacon

Caramel Pecan French toast, Chantilly Cream

Warm Cheese Blintz with Lemon Curd

Vanilla Pearl Sugar Belgian Waffles

Applewood Smoked Bacon

Fingerling Potatoes with Scallions, Parmesan and Honey

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### **Omelet Made To Order**

Cage Free Eggs and Egg Whites with Choice of

Swiss and Cheddar Cheese, Country Ham, Smoked Salmon, Scallions, Rock Shrimp

Mushrooms, Tomatoes, Asparagus and Bell Peppers

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### **Smoke House**

Cold Smoked Scottish Salmon, Pastrami Salmon, Dill salmon

With Sliced Heirloom Tomatoes, Whipped Cream Cheeses

Assortment of Bagels

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### **Artisanal Cheeses and Cured Meats**

Farmhouse Cheese and Cured Meats, Flatbreads, Grissini, Country Bread and Marinated Olives

Pickled Vegetables, Gourmet Mustards and Fruit Compotes

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### **D.D.I.Y Salads**

**(Don't Do It Yourself)**

Fresh Peas Hummus, Citrus Roasted Carrots, Ricotta and Quinoa

Little Gem Lettuce Caesar, Roasted Tomatoes, Croutons and Parmesan

Nichols Farm Heirloom Tomatoes, Basil Pesto, Pickled Pearl Onions, Arugula

Iceberg Lettuce, Roasted Chicken, Bacon Lardon, avocado and Grilled Corn

Shaved Asparagus, Fennel, Watercress, Green Goddess Dressing, Pecorino

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### **Sushi**

California, Spicy Tuna, Vegetable and Tempura Shrimp

### **Poke**

Salmon, Ahi tuna and Tofu Poke

Soy Ginger, Spicy Chili Sauce, Citrus Yuzu Sauce

Edamame, Sweet Onions, Red Cabbage, Pineapple, Tomato, Pickled Jalapenos

Carrot, Pickled Ginger, Daikon Sprouts, Crispy Shallots, Togarashi, Sesame Seeds, Furikake

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### **Taco and Tamale**

Achiote Pork Carnitas Tostada, Roasted Pineapple and Pickled Onions  
Red Snapper Fish Taco, Tomato Salsa, Avocado, Crema  
Oaxaca and Poblano pepper Tamales  
Cilantro, Radish, Queso Fresco, Cotija, Tomatillo Salsa

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### **Easter Favorites**

Garlic Butter Tomahawk Rib Eye Steaks  
Honey Glazed Smoked Bone-in Ham  
Béarnaise Sauce, Horseradish Cream, Salsa Verde  
Stone Ground Mustard Sauce, Pineapple Chutney

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Chimi Churi Marinated Hanger Steak, Sweet Corn Succotash, Charred Onions  
Preserved lemon Caper Butter Chicken Breast, Fried herbs, Blistered Baby Peppers  
Catalan Seafood Stew, Saffron, Fennel and Spicy Tomato Broth  
Spring Vegetable Fricassee with Preserved Lemon and Basil  
Spinach Tortellini, Market Mushrooms, Garlic Cream  
Buttermilk Mashed Potatoes

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### **Little Ones**

Tiny Vegetables with Hummus  
Peanut Butter and Jelly Sandwiches  
Macaroni N Cheese  
Crispy Chicken Fingers  
Cheeseburger Sliders on Sesame Bun

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### **Ramen**

Egg Noodles, Soba Noodles  
Pork Broth, Miso Broth  
Pork Belly, Spiced Beef, Char Siu Shrimp, Tofu  
Kimchi, Nori, Mushrooms, Marinated Soft Boiled Egg  
Ginger, Soy Sauce, Chili and Toasted Sesame seeds

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### **A BOUNTIFUL OCEAN**

Chilled Jumbo Shrimp, Alaskan Snow Crab and King Crab, Seasonal Selection of Oysters  
Red Snapper Ceviche with Lime, Cilantro and Aji Amarillo  
Traditional Cocktail Sauce, European Cocktail Sauce, Horseradish

### **Dessert**

Crepe Station  
Suzette Sauce, Nutella, Market Berries, Chantilly Cream

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Custom Cupcake Station

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Lavish Selection of Cakes, Tarts, Éclairs, Petit Fours, Cakes, Macaroon, Cookies and Candies