

# APPELLATION

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LODI

WINE & ROSES RESORT AND SPA

## Easter Brunch

### Coastal Seafood

#### RAW (BUFFET)

Hog Island Oysters in the half shell | Poached Shrimp |  
Stone Crab Claws | Local Halibut Ceviche

#### THE SAUCES

Traditional mignonette | lemon wedges | Cucumber & Dill  
Traditional cocktail sauce | Mescal Cocktail sauce

### Salads

BABY ICEBERG, POINT REYES BLUE CHEESE DRESSING, SUNDRIED TOMATOES, CRISPY SHALLOTS,  
BACON, WALNUTS, TARRAGON & PARSLEY

CHICORY & GEM LETTUCE "CAESAR," SOURDOUGH CRUMBLE (OLD BREAD, SAUTÉ WITH GARLIC OIL,  
ANCHOVIES, PARMESAN CHEESE

ROTISSERIE CHICKEN SALAD, FRESH TARRAGON, CELERY HEARTS, PICKLED RED ONIONS

### Charcuterie & Cheese

SELECTION OF ARTISAN CHEESES AND SALAMI  
WITH DRIED FRUITS | HOUSE MADE FOCACCIA

SUN DRIED TOMATO PESTO DIP | SPICED RED  
BELL PEPPER DIP | GOAT CHEESE, DATES, MINT,  
BACON

### Carving Stations

STUFFED PORK LOIN, PARIS HAMM, SMOKED MOZZARELLA CHEESE, DRIED APRICOTS, GARDEN SAGE,  
PORT DEMIGLACE

BEEF TENDERLOIN "AU POIVRE"

### Breakfast Bar & Omelets

CAGE FREE WHOLE EGGS AND EGG WHITES (VEGAN EGG AVAILABLE)

### Baby Bunnies

CHICKEN FINGERS & FRENCH FRIES | MAC AND CHEESE | RIGATONI MARINARA | MASHED POTATOES |  
BUTTER CARROTS

### Dessert

LEMON MERINGUE TARTS | WARM BLACKBERRY  
COBBLER | WHITE CHOCOLATE AND MANGO  
MOUSSE | BUTTERSCOTCH POT DE CRÈME

VANILLA BEAN & RASPBERRY PANNA COTTA  
ASSORTED CROISSANTS & DANISHES | ICE  
CREAM SUNDAE CART

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**ADULTS: \$125 CHILDREN (6 - 11): \$35**