

CAFE ANNIE

Bunny Brunch

SUNDAY, APRIL 16 | 10:30AM – 3PM **\$55** per person

Fresh Fruit Station

Parfait:

Honeydew | Cantaloupe | Red Grapes | Pineapple

Bananas | Yogurt | Granola | Mixed Berries
Berry Sauce

Blueberry Muffins

French Toast

Whipped Butter | Maple Syrup

Smoked Salmon

House-made Miniature Bagels | Cream
Cheese

Red Minced Onions | Capers | Egg Salad

Seafood Station

Roasted Salmon | Grilled Octopus

East Coast Oysters | Poach Gulf Shrimp

Maki Roll Station

Tuna, Avocado & Ginger Sesame Dressing

Scallop, Cucumber & Trout Caviar

Salmon, Black Olive Anchovy Mayonnaise

Soup Station

Tortilla Soup | Mushroom Soup

Egg Stations

Potato & Egg Enchilada | Egg & Tortilla

Pudding | Egg Taco | Guajillo Sauce

Refried Beans | Sliced Avocado

Cotija Cheese | Crème Fraiche

Omelet Station

Roasted Meats Station

Flat Iron Steak | Heritage Ham in Hoja Santa
Bone-In Fried Chicken | Dijonnaise | Dollar
Rolls

Mashed Potato with RDG Gravy

Taco Station

Beef Fajita & Chicken Fajita | Queso fresco
Pico de Gallo | Guacamole | Mexican Salsa

Salad & Vegetables

Mixed Greens | Frisee | Red Onion

Grape Tomatoes | Grill Room Dressing

Romaine Hearts | Parmesan Dressing

Reggiano Cheese | Croutons

Grilled Asparagus | Roasted Beets

Baby Carrots | Artichoke Salad

Fregula & Roasted Vegetables

Cheese Station

Mt. Tam | Tarentaise | Ossau-Iraty

Scottocenero | Smoked Cheddar

TX Cheddar | Fourme d' Ambert

{Brioche, Golden Fig Jam, Honey Comb}

Dessert

Pecan Tarts | Lemon Bars

Rocky Road Parfaits | Cinnamon Buns

Chocolate & Vanilla Cookies | Macaroons

Donut Holes | Banana Foster

Beverage {Charged separately}

Coffee | Hot Tea | Blood Orange Mimosa

Bloody Mary | Grapefruit Margarita |

Bloody Maria | Bellini