



Easter Brunch

AT BLACK BUTTE RANCH

Amuse

BEIGNET

Chocolate hazelnut sauce

Appetizers

(Choice of 1)

SPRING SALAD

Baby kale, golden beets, candied hazelnuts, crumbled feta, shaved carrot, crispy shallots

YUKON CROQUETTES

Pancetta crisp, chives, gruyere fondue

ROASTED VEGETABLE PARMESAN TART

Smoked cherry tomato relish, balsamic greens

SMOKED SALMON

Candied red onion, green apple slaw, soft boiled egg

WARM CHEESE BLINTZ

Oregon berry compote, Chantilly whipped cream

CORNBREAD WAFFLE

Roasted poblano cream, aged cheddar, chives and bacon

Entrées

CANDY APPLE SHORT STACK | \$35

Sourdough pancakes, cardamom apples, dulce de leche, salted walnuts

STEAK AND EGGS* | \$47

N.Y. crispy potatoes, garlic baby kale and mushrooms, horseradish hollandaise, shallot straws, eggs your way

SOUTHERN BREAKFAST | \$40

Buttermilk fried chicken, white cheddar grits, fried eggs, cherry tomato relish, sweet carrot hot sauce

SAVORY FRENCH TOAST | \$35

Garlic-herb brioche, pepper bacon, braised greens, gruyere fondue, roasted roma tomatoes

CRAB BENEDICT* | \$44

Crab cakes, avocado, lemon-tomato jam, poached eggs, arugula, crispy potatoes, English muffin

CARNITAS HASH | \$39

Ancho crusted braised pork, green chili pinto beans, grilled corn, pepitas, crispy potatoes, fried eggs, cotija

Dessert Trio

CARROT CAKE, VANILLA CRÈME BRULEE, WALNUT TORTE

Vanilla caramel, white chocolate anglaise, mixed berry coulis