



ANNUAL EASTER BRUNCH AT LA QUINTA RESORT

SUNDAY, APRIL 1 | 10AM-3PM

ADULTS \$82 | CHILDREN \$45

Children 5 and under dine complimentary.



JUICE BAR

Green Apple - Tuscan Kale - Pineapple
Carrot - Ginger

FRUIT AND PARFAIT BAR

Blood Orange, Tangelos, Clementine's and Grapefruits, Kumquats, Baby Crab Apples, Pink Lady, Fuji Apples, Bosc, D'anjou And Forelle Pears, Clusters Of Red, Green and Black Grapes, Cape Gooseberries, Baby Bananas

Local Seasonal Berries

Passion Fruit and Dragon Fruit, Star Fruit, Carved Hawaiian Golden Pineapple, Local Watermelon, Papaya, Cantaloupe, Honeydew, Jackfruit, Lychee

Low-Fat Vanilla Yogurt

Grains and Nuts

House-Made Granola, Toasted Walnuts and Pecans
Flax Seeds, Pepitas and Sunflower Seeds
Bill's Bees Honey and Blue Agave Nectar
Marcona Almonds and Santa Barbara Pistachios

EGGS AND BREAKFAST

Croissants and Cinnamon Rolls

Cage-Free Omelet Station

Scrambled, Over Easy, Egg Beaters and Egg Whites

Mushrooms, Bell Peppers, Green Onions, Baby Spinach, Asparagus, Kale, Tofu Bacon, Ham, Chorizo, Turkey Bacon, Cheddar Cheese, Jack Cheese, Feta and Pico De Gallo

Pancake Bar

Blueberry Compote, Chopped Pecans, Whipped Cream, Chocolate, Tres Leche Sauce
Strawberry And Apple-Cinnamon Compotes
Warm Maple Syrup

Apple Wood Smoked Bacon, Chicken Apple Sausage

Breakfast Potatoes

CHILDREN'S CORNER

Mini Peanut Butter and Jelly Sandwiches
Creamy Mac and Cheese
Crispy Chicken Tenders
Ketchup And Honey Mustard



CHILLED, BRINED, SMOKED AND CURED STATION

Poached Jumbo Shrimp, Snow Crab Claws and Shucked Pacific Oysters

Cold Smoked Pacific Coast Salmon

Chopped Egg, Minced Red Onion, Snipped Chives and Crème Fraiche

Prosciutto Di Parma, Mortadella, Salami and Spicy Coppa, Duck Sausage With Garlic

Sage Country-Style Terrine

Wholegrain, Tarragon Aioli and Dijon Mustards

Pickled Vegetables: Cauliflower, Pear Onions, Baby Carrots, Cherry Peppers, Pepperoncini, Whole Olives

Lovash, Sliced French Baguette, Bread Sticks and Assorted Rolls

SPRING'S GARDEN FIRST HARVEST

Wild Arugula, County Line Harvest Baby Greens, Baby Kale, Baby Spinach and Romaine Lettuces, English Peas, Roasted Ruby Beets, Shaved Fennel, Cucumbers, Cherry Tomatoes, Olives and Easter Radishes, Mandarin Segments Roasted Corn, Garbonzo Beans, Quinoa, Farro, Spiced Pecans.

Heirloom Tomatoes and Sliced Mozzarella

Kalamata Olives, Pesto Vinaigrette

Red Quinoa and La Quinta Resort Citrus

Fennel, Shaved Asparagus And Avocado Citrus Vinaigrette

CHEESES

Point Reyes Blue Cheese, Herb-Rolled California Goat Cheese, Marin Triple Cream Brie and Crumbled Fiscalini Cheddar

Assorted Nuts, Dried Fruits And Spiced Pear Chutney

CORNER DELICATESSEN

Asparagus, Leek And Green Garlic Soup

Crème Fraiche, Polenta Crouton

CARVING STATIONS

Salt-Crusted Prime Rib Of Beef (GF)

Horseradish Cream and Au Jus

Roasted Leg Of Spring Lamb (GF)

Mint Coriander Chutney

THE HOT BUFFET

Chicken Picatta with a Lemon Caper Sauce

Roasted Cedar Planked Salmon with a Lemon Dill Sauce

Sliced Brown Sugar-Glazed Ham (GF)

Wild Rice Pilaf, Carrots and English Peas (GF)

Patty Pan, Sunburst Squash, Romanesco, County Line Carrots, Cippollini Onions (GF)

Sour Cream and Chive Yukon Gold

Mashed Potatoes (GF)

PASTRY SHOP

Chocolate-Dipped Strawberries to Order

Buffet:

Traditional Carrot Cake

Boston Cream Pie

Peanut Butter and Jelly Cake

Key Lime Bars

Gluten-Free Lemon Meringue Tarts

Gluten-Free Chocolate Chip Brownies

Lemon Blueberry Cookies

Triple Chocolate Cupcakes

Strawberries and Cream Parfaits

Linzer Bites