

EASTER BRUNCH

AT MORGAN'S IN THE DESERT

SUNDAY, APRIL 21, 2019 | 10 AM – 3 PM

ADULTS \$89++ | CHILDREN \$45++

CHILDREN 5 AND UNDER ARE COMPLIMENTARY



FRUIT AND PARFAIT BAR

Blood Oranges, Tangelos, Clementines, 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, Dragon Fruit, Star Fruit, Carved Hawaiian Golden Pineapple, Local Watermelon, Papaya, Cantaloupe, Honeydew, Jackfruit, Lychee

Low-Fat Vanilla Yogurt

House-Made Granola, Toasted Walnuts and Pecans

Flax Seeds, Pepitas, Sunflower Seeds, Bill's Bees Honey, Blue Agave Nectar

Marcona Almonds and Santa Barbara Pistachios

EGGS AND BREAKFAST

Croissants and Cinnamon Rolls

Cage-Free Omelet Station

Scrambled, Over Easy, 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

Buttermilk Pancakes

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

Applewood Smoked Bacon, Chicken Apple Sausage

Breakfast Potatoes



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 Fraîche

Prosciutto di Parma, Mortadella, Salami, Spicy Coppa

Sage Country-Style Terrine, Wholegrain, Tarragon Aioli and Dijon Mustard

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

Lovash, Sliced French Baguette, Bread Sticks, and Assorted Rolls

SPRING'S GARDEN FIRST HARVEST

Wild Arugula, Baby Kale, Baby Spinach, Romaine Lettuce, English Peas, Roasted Ruby Beets, Shaved Fennel, Cucumbers, Cherry Tomatoes, Olives, Easter Radishes, Mandarin Segments, Roasted Corn, Garbanzo Beans, Quinoa, Farro, Spiced Pecans

Heirloom Tomatoes & Sliced Mozzarella

Kalamata Olives, Pesto Vinaigrette

Red Quinoa & La Quinta Resort Citrus

Fennel, Shaved Asparagus, Avocado, Citrus Vinaigrette

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

Assorted Nuts and Dried Fruits, Spiced Pear Chutney and Assorted Rolls

CARVING STATIONS

Salt-Crusted Prime Rib of Beef
Horseradish Cream and Au Jus **GF**

Roasted Leg of Spring Lamb
Mint Coriander Chutney **GF**

THE HOT BUFFET

Chicken Piccata, Lemon Caper Sauce
Roasted Cedar-Planked Salmon, 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, Cipollini Onions **GF**
Sour Cream and Chive Yukon Gold Mashed
Potatoes **GF**

PASTRY SHOP

Chocolate-Dipped Strawberries **GF**

Turtle Cheesecake

Salted Caramel Vanilla Crunch Cake

Carrot Cake Bites

Lemon Cream Tartlettes **GF**

Triple Chocolate Fudge Cake

Linzer Bites

Dark Chocolate Pots de Crème **GF**

Double Chocolate Chip Cookies

White Chocolate Macadamia Nut Cookies

Assorted Gummy Candies

CHILDREN'S CORNER

Mini Peanut Butter and Jelly Sandwiches

Creamy Mac and Cheese

Crispy Chicken Tenders, Ketchup and
Honey Mustard