

# Crescent Moon

## Easter Day Brunch

April 4, 2010

### Flavors from the sea

Shrimp Cocktail, Alaskan Crab Claws and Oysters in a Half Shell with Cocktail Sauce,  
Lemon Wedges and Mignonette, Smoked Salmon with  
Traditional Condiments and Lime Crème Fraiche, Ceviche Mixto  
Shrimp Tacos, avocado relish  
Seared Chile Dusted Tuna Sashimi, Mango Salsa

### Salad Station

Spring Pea, Crab and Apple Pear  
Tossed Carne Asada Salad: Jicama, Cucumber, Corn, Tomato  
Chilled Asparagus, Queen Creek Meyer Lemon oil  
Chipotle Chicken Salad in a tortilla Cone  
Wild Mushrooms and baby artichoke hearts salad  
Local Organic baby greens, White Balsamic-Prickly Pear Dressing

### Omelet Station & Pasta Station

Fresh eggs, egg whites, egg beaters, ham, chorizo, bacon, tomatoes, peppers, onions,  
mushrooms, jalapenos, cheddar cheese, swiss cheese, mozzarella

### Charcuterie and Cheese Station

Coppacola, Spanish Chorizo, Mortadella, Gherkins, Mustard, pearl onions  
Foume D'Ambert, Vermont White Cheddar, Pecorino Rustico and Grilled Truffle brie Cheese,  
Olives, Dried Fruit, Marcona Almonds, Crostinis, add Pears in syrup for Fourme d'ambert

### Carving Station

Slow Roast Prime Rib, Natural Jus  
Cilantro-Lime glazed Atlantic Salmon  
Maple Roasted Ham, Sharp Mustard Sauce

## Hot Items

Braised Lamb Osso Bucco in a Guajillo Chile Suace  
Medallions of beef tenderloin, Mole sauce  
Grilled Chicken Breast, Pipian sauce  
Cilantro-Soy Glazed Chilean Sea Bass, Orange reduction  
Spring baby Vegetables  
Pepper Jack cheese and Yukon potato whipped Potato

## Dessert Station

Hot Cross Buns  
Fraisier  
Chocolate Praliné Crunch Cake  
Paris-Brest  
Carrot Cake Candied Pineapple  
  
Milk Chocolate Fountain  
Long Stem Strawberries  
Snickers doodles  
Orange Marshmallow  
Lemon Poppy Seed Pound Cake  
  
Pastel Macaroon  
Gianduja Lollypops  
Sugar Cookie Flores  
  
Black Forest, Brandy Cherries  
Banana Dolce de Leche  
Strawberry Yogurt Panna Cotta  
Marinated Raspberry Cheesecake