



# EASTER SUNDAY BRUNCH

SUNDAY, APRIL 5TH, 2026  
11AM - 4PM

person | 119.95++ kids (5-12) | 59.95++



## BREAKFAST STARTERS

### Easter Market Basket

Croissants, Pain Chocolat, Scones, Danish  
Muffins, and Artisanal Breads  
Belgian Waffle Station  
Gluten Free Waffles  
Fresh Fruit Mosaic

### Farm to Chef Easter Egg Basket

Traditional Eggs Benedict  
Provincial Egg and Potato Casserole  
Specialty Omelets:  
Roasted Pepper & Smoked Cheddar  
Ham, Swiss & Leek  
Applewood Bacon, Sage Breakfast Sausage

## TERRA MAR CHARCUTERIE & SMOKEHOUSE

### Frutti di Mare

Ahi Tuna, Smoked Salmon, Spring Beet Cured Salmon  
Smoked Trout, Maple Salmon, Peppered Bluefish

### Terra

Sliced Salumi, Sweet Coppa, Sopressata  
Smoked Duck & Smoked Chicken  
Tarragon Aioli

## SEASONAL SALADS

Yakisoba Noodle Salad      Mediterranean Farro Salad  
Fresh Salt Caesar Salad      Spring Caprese Salad  
Savory Melon & Sugar Snap Pea Salad  
Feta Cheese  
Spinach Salad, Candied Pecans  
Mixed Berries, Chevre', Vidalia Poppy Seed Dressing

## ENTRÉE SELECTIONS

**Miso Glazed Sea Bass**  
Ginger Lemongrass Jasmine Rice, Asian Slaw  
**Blackened Chicken**  
Street Corn Rice, Tomato Avocado Cruda  
**Rosemary & Sage Crusted Pork Tenderloin**  
Madeira Cream, Creamy Polenta  
**Curried Salmon Meatballs**  
Mint Infused Cous-Cous, Tzatziki Sauce  
**Seared Natural Chicken**  
Thyme Jus, Spinach & Shitake Mushroom Orzo  
**Loyster Truffle Mac and Cheese**  
**Accompaniments**  
Garlic & Herb Roasted New Potatoes (GF)  
Spring Vegetable Medley (GF)

*Fresh Salt*

## GRAND SEAFOOD & RAW BAR

*Chef Attended Raw Bar*

Shrimp Cocktail, Caviar  
Locally Harvested, Shucked Oysters & Clams  
Lobster Salad Cocktail Shooters  
Smoked Salmon Deviled Eggs

## CARVING STATION

**Prime Rib of Beef**  
Horseradish Crème, Natural Jus (GF)  
**Herb Crusted Leg of Lamb**  
Lemon Saffron Aioli (GF)  
**Hot Honey Glazed Ham**  
Whole Grain Mustard Sauce (GF)

## DESSERTS

*To include:*

Rice Ricotta Pie, Baklava Tarts, Root Beer Float Brownies  
Italian Cream Cake & Cinnamon Walnut Chocolate Chip Cake



IF YOU HAVE SPECIAL DIETARY NEEDS OR ALLERGIES, PLEASE LET A MEMBER OF OUR STAFF KNOW.  
\*THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD SHELLFISH OR EGGS REDUCES THE RISK OF ILLNESS.  
GF = GLUTEN FREE | V = VEGETARIAN | DF = DAIRY FREE | \*\* CONTAIN NUTS  
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