



CLAREMONT CLUB & SPA
A FAIRMONT HOTEL



EASTER BRUNCH

Sunday, April 1st
10:00 AM – 4:00 PM

\$149 with bottomless mimosas (kids \$69)



CHILLED BUFFET MENU

Seafood Display

Jumbo Prawns, Crab Claws, King Crab Legs, Aleppo Ahi
Tuna Carpaccio

California & Claremont Vegetable Rolls

California Oyster Station – Shucked to Order

Smoked & Cured Fish Display

Smoked Santa Barbara Salmon, Hardwood Smoked Trout,
Mini Bagels, Dill Crème Fraîche, Cream Cheese

Napa Valley Antipasto & Artisan Cheese Selection

Seasonal Fruit Display

Assorted Breakfast Pastries & Croissants

Build Your Own Garden Salad

Romaine Lettuce, Baby Spinach & Watercress, County
Line Artisan Greens, Shredded Carrots, English Cucumber,
Marinated Tomatoes, Sliced Red Onions,
Roasted Beets, Sliced Radish, Marinated Tofu, Sunflower
Seeds, Toasted Pumpkin Seeds, Herb Croutons, Point
Reyes Blue Cheese, Parmesan

Caesar, Lemon Vinaigrette, Blue Cheese, Buttermilk
Ranch, Olive Oil & Balsamic Vinegar

Gem Lettuce & Dungeness Crab Salad

Avocado, Heirloom Tomato & Lemon Oil

Caramelized Black Plum & Burrata

Mizuna, Pickled Red Onion, Orange Vinaigrette, Toasted
Cocoa Almonds

New Potato & Fava Bean Salad

Double Smoked Bacon, Spring Garlic Vinaigrette

Garlic Roasted Asparagus

Blistered Toy Box Tomatoes, Balsamic Reduction, Ricotta
Salata

Compressed Watermelon & Mint Salad

Zoe's Crumbled Feta, Jicama, Frisee

Prosciutto & Farro Salad

Shaved Fennel, Treviso, Poached Riesling Pears

HOT BUFFET MENU

Traditional Eggs Benedict

Poached Hen Egg, English Muffin & Chive Hollandaise

Omelet and Waffle Station – Made-To-Order

Belgian Waffles – Made-To-Order

Scrambled Cage Free Eggs

Crispy Breakfast Hash Browns

Chives & Crème Fraiche

Applewood Smoked Bacon, Chicken Apple Sausage

Dim Sum Display

BBQ Pork Steam Buns, Shanghai Soup Dumpling, Shumai,
Har Gow, Chicken Gyoza

Grilled Loch Duart Salmon with Horseradish Crust

Spring Pea, Marble Pee Wee Potatoes, Sauce Vierge

Provencal Roasted Jidori Chicken

Tri Color Roasted Cauliflower, Pickled Ramps, Natural Jus

Slow Braised Beef Short Ribs

Blistered Blue Lake Beans, Garlic, Thyme

Cider Brined Mustard Glazed Roasted Pork Loin

Cheddar Grits, Apple Calvados Jus

Caving Stations

Honey-Glazed Bone-In Ham,
Tellicherry Peppercorn-Crusted NY Striploin,
Slow Roasted Rosemary & Garlic Lamb Leg

Buttermilk Whipped Potatoes

Artichoke & Spinach Ravioli

Dandelion Greens, Grilled Radicchio, Shaved Parmesan,
Basil Cream

Spring Vegetable Medley

Yellow Beans, Sugar Snap Peas, Broccolini,
Baby Rainbow Carrots, Baby Bok Choy

Crimson Quinoa & Lacinato Kale

Smoked Almonds, Charred Rapini, Lemon Vinaigrette

DESSERT

Chocolate Fountain
Claremont Bread Pudding
Carrot Cake
Lemon Meringue Tartlets
Rhubarb Strawberry Pave
Chocolate Easter Egg Nest Cake
Seasonal Candies & Confections

KIDS' BUFFET

Deviled Chick Eggs & Carrots
Iceberg Wedges, Buttermilk Ranch
Chicken Fingers, Plum Sauce
Tater Tots
Rainbow Pancakes
Marbled Bunny Cookies
Mini Devils Food Cupcakes
Vanilla Pound Cake Bites
Rice Krispy Eggs

For reservations, call 510-549-8515



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