



## *Easter Brunch*

SUNDAY, APRIL 21

10 A.M. TO 4 P.M.

### *Carving Board*

**Slow-Roasted Aged Prime Rib of Beef**  
Roasted Portabella Sherry Demi

**Roasted Lamb Top Rounds**  
Truffle White Bean Purée

### *Waffle & Frittata Stations*

#### **Vanilla-Pecan Scented Waffles**

Fresh Berries, Maple Syrup

#### **Chef's Frittata Station**

Spinach, Mushrooms, Roasted Ham, Caramelized Onions, Parmesan Cheese

### *From the Pantry*

**Smoked Wild Salmon,**  
**Heirloom Tomatoes & Buffalo**  
**Mozzarella, Lemon-Poached**  
**Shrimp, Snow Crab Claws,**  
**Little Neck Clams,**

**Marinated Green Lip Mussels,**  
**Seasonal Fruit & Berries,**  
**Domestic & Imported**  
**Cheeses & Charcuterie,**  
**Organic Vegetable Crudités**

### *From the Oven*

**Applewood-Smoked Bacon,**  
**Sausage, Roasted Chicken,**  
**Port-Braised Short Ribs,**

**Berkshire Pork Belly Ravioli,**  
**Pan-Seared Steelhead,**  
**Organic Baby Vegetables,**  
**Roasted Baby Potatoes**

### *Bisque & Salad Stations*

### *Breads, Pastries & Desserts*

DIFFERENT  
POINTE OF *V*IEW

\$69.95\* PER ADULT, \$44.95\* PER CHILD

\*Price is exclusive of tax and gratuity.

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