

Sunday, April 21 *Easter Brunch* 10 a.m. - 3 p.m.

## From the Carving Board

Herb-Roasted Prime Rib  
cipollini onion jus

Mushroom-Stuffed Leg of Lamb  
whole grain mustard demi

Achiote Marinated Grilled Pork Loin  
cilantro chimichurri

## From the Oven

Braised Beef Short Ribs, Pan-Seared Steelhead,  
Herb-Roasted Chicken, Mascarpone Whipped  
Potatoes, Sautéed Patty Pan Squash

## Breakfast Entrées

Omelets Made to Order, Huevos Rancheros,  
Cheese Blintzes, Smoked Bacon, Assorted  
Sausages

## Displays & Salads

Cheese & Charcuterie, Fresh Fruit & Crudite,  
Antipasto Display

Seafood  
steamed mussels, clams, oysters on the half shell,  
smoked salmon, lemon poached prawns, scallops,  
mackerel, sturgeon, house beet cured salmon,  
snow crab claws, king crab legs, bay scallop  
ceviche

Salads  
Caesar, Butter Lettuce Chopped Salad, Roasted  
Beet & Arugula, Campanelle Pasta, Fingerling  
Potato Salad, Field Greens & Apples

## Dessert

Assorted Cakes, Pies, Tarts, Miniature Desserts,  
Chocolate-Covered Strawberries

\$59.95\* adults, \$55.95\* seniors,  
\$34.95\* children (10 & under)

\*Tax and gratuity not included

*Pointe In Time*

*Reservations: 602-866-6348*

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