

Easter Brunch



The Aerie, The Cliff Lodge, Level 10 Sunday, March 31, 2024

Brunch served from 11 am – 6 pm. Adults: \$60 | Kids (12 & Under): \$30

Reservations Required: restaurants.snowbird.com, (801) 933-2181 or ext. 5500. Tax and gratuity not included.

Salads

Clementine Salad (V) (N)

Pecans, Goat Cheese, Blackberries,
Mixed Greens, Champagne Vinaigrette

Caesar Salad*

Romaine, House-Made Caesar Dressing,
Garlic Focaccia Croutons, Lemons, Parmesan

Fruit Salad (GF) (VG)

Cantaloupe, Honeydew, Pineapple

Omelette Station

Eggs (GF)

Whole Eggs*
Egg Whites*

Vegetables (GF) (VG)

Orange & Yellow Bell Peppers
Yellow Onions
Jalapeños
Mushrooms
Spinach
Chopped Herbs
Avocado

Proteins (GF) (DF)

Bacon*
Ham*
Turkey*
Chicken*

Cheese (GF)

Feta
Cheddar Jack
Goat
Gruyère

Kid's

(served à la carte)

Mac & Cheese (V)

Hot Dog* (DF)

Chicken Tenders* (DF)

Action Station Carving Station

Whole-Roasted Ora King Salmon with
Lemon & Caper Beurre Blanc* (GF)

Pepper-Crusted Prime Rib* (GF) (DF)

Bananas Foster Pancakes (V) (N)

Fresh Bananas, Walnuts, Chocolate Chips,
Topped with Caramel Sauce

Crème Brûlée French Toast (V)

Topped with Raspberry Glaze

Entrées

Salmon Rillette Benedict*

Lemon-Caper Rillette, English Muffin, Hollandaise

Braised Bacon Rillette*

Braised Maple Bacon, English Muffin,
Chipotle Hollandaise

Scrambled Eggs* (GF)

Breakfast Potatoes (GF) (DF) (V)

Bacon Strips* (GF) (DF)

Honey-Cured Ham* (GF) (DF)

Pastry Display

Assorted Croissants & Pastries

Mini Cinnamon Rolls (N)

Carrot Cupcakes

Mini Almond Joy Mousse (GF) (N)

Lemon Meringue Tartlets

Chocolate-Dipped Coconut Macaroons (GF)

Passion Fruit Tartlets

Chocolate Raspberry Tart

Key Lime Pie Verrines

Chocolate Chip Cookies

Strawberry Shortcake Cake Truffles

Executive Chef Josh Ferre Pastry Chef Jessica Shelton

(GF) Gluten-Free (DF) Dairy-Free (V) Vegetarian (N) Contains Nuts (VG) Vegan

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish and shellfish.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information. Please advise your server of any food allergies or sensitivities.

the
Aerie