



# OJAI VALLEY INN

## 2019 EASTER GRAND BUFFET

### ACAI BOWL AND BREAKFAST PASTRY STATION

ACAI PUREE, FRESH SEASONAL FRUIT AND BERRIES  
HOUSE MADE GRANOLA, SHREDDED COCONUT, SLIVERED ALMOND, WALNUTS, COCOA NIBS  
ASSORTED HOUSE BAKED MUFFINS, CROISSANTS AND BREAKFAST PASTRIES

### CHEESE AND MEZZE

MEZZE PLATTERS OF OLIVES, TABBOULEH AND HUMMUS WITH BASKETS OF CRACKERS, LAVASH, CROSTINI AND PITA  
CHARCUTERIE, PATES AND CHEESE DISPLAY WITH DRIED FRUITS, NUTS, MUSTARDS, HONEY, AND CHUTNEY

### SEAFOOD, CAVIAR AND RAW BAR

ICED DISPLAY OF SHRIMP, CRAB CLAWS AND OYSTERS WITH COCKTAIL SAUCE, LEMON WEDGES, RED WINE MIGNONETTE AND CRÈME FRAICHE  
AMERICAN CAVIAR, SALMON ROE, WASABI TOBIKO AND FLYING FISH CAVIAR WITH TRADITIONAL GARNISHES  
SMOKED SALMON, GRAVLAX, SALMON TARTARE WITH CHOPPED EGGS, ONIONS, CAPERS, TOMATOES, ASSORTED BAGELS WITH CREAM CHEESE

### FARMERS MARKET SALADS

CREATE YOUR OWN SALAD WITH A SELECTION OF GREENS, SEASONAL TOPPINGS, CHEESES AND HOUSE MADE DRESSINGS  
STRAWBERRY RHUBARB SALAD WITH MINT AND HAZELNUT DRESSING  
FAVA BEAN AND ASPARAGUS SALAD WITH MEYER LEMON VINAIGRETTE  
RADICCHIO, FENNEL, OLIVE PANZANELLA SALAD WITH SOPPRESSATA

### BUILD YOUR OWN MACARONI AND CHEESE BAR

CHOICE OF CHEDDAR CHEESE, TRUFFLE PARMESAN, CHIPOTLE JACK CHEESE, OR WILD MUSHROOM SAUCES  
ADD BACON, LOBSTER, CRAB, SPINACH, MUSHROOMS, PEAS, JALAPENOS, SUNDRIED TOMATOES

### WAFFLES AND PANCAKES TO ORDER

WHIPPED CREAM AND SEASONAL BERRY COMPOTES  
PECANS, WALNUTS, BANANAS, CHOCOLATE CHIPS, PEANUT BUTTER CUPS, CINNAMON APPLES

### OMELETS AND SCRAMBLES AS YOU WISH

FRESH EGGS AND EGG WHITES MADE YOUR WAY WITH SELECTION OF BREAKFAST MEATS, MARKET VEGETABLES AND CHEESES

### THE CARVERY

HERB ROASTED DIESTEL TURKEY WITH SAGE GRAVY AND ORANGE CRANBERRY RELISH  
ROASTED PRIME RIB WITH AU JUS, HORSERADISH, AND HORSERADISH CREAM  
BROWN SUGAR GLAZED SPRING HAM, RED ONION AND PORT MARMALADE

### MAIN COURSES AND SIDES

CAST IRON FRITTATA, CHORIZO, CILANTRO, QUESO FRESCO, PEPPERS, TEMPURA FRIED AVOCADO, CRISPY TORTILLA THREADS  
APPLEWOOD SMOKED BACON AND COUNTRY SAUSAGE  
VALLEY STYLE BREAKFAST POTATOES  
CAST IRON CHICKEN WITH PIXIE CITRUS GLAZE  
HERB SEARED SALMON WITH CONFIT LEEKS, DILL CREAM SAUCE  
WILD RICE PILAF WITH DRIED FRUIT AND NUTS  
SPRING MEDLEY OF VEGETABLES

### DESSERT BAR

HAZELNUT CRUNCH BAR  
CHOCOLATE PIXIE MOUSSE TORTE  
DULCE DE LECHE CHEESECAKE  
MANJARI CHOCOLATE DOME  
PASSION FRUIT MERINGUE TART  
ROASTED CARROT CAKE WITH LEMON MASCARPONE FROSTING  
COCONUT PANNA COTTA WITH SPICED PINEAPPLE  
CHOCOLATE CHILI POT DU CRÈME  
CARAMEL BUDINO WITH SEA SALT CRUMBLE  
ASSORTED HOLIDAY COOKIES

### PASTRY CHEF SIGNATURE STATION

"EASTER EGG" BRULEE  
VANILLA BEAN CRÈME BRULEE IN A GOLDEN EGG SHELL WITH MANGO "YOLK" SPHERE

*10:00 AM to 2:00 PM | \$130.00 per person | \$50.00 per child 5 - 12 years; children 4 and under are complimentary*

*Includes Champagne and non-alcoholic beverages; Additional Beverages, Tax and Gratuity are not included; 23% gratuity is added to parties of 6 or more*