



SEA SALT ST PETE EASTER BRUNCH BUFFET
SUNDAY, APRIL 21ST, 2019
11:30PM TO 3:00PM

SALADS & PREMIUM RAW BAR

Assorted Imported & Domestic Cheeses
Charcuterie Assortment
Mozzarella & Tomato with Aged Balsamic & EVOO
Honeyed Beet & Peaches with Goat Cheese
Petite Mixed Greens Salad
Smoked Salmon & Traditional Accoutrements
Assorted Fresh Raw Oysters
Jumbo Shrimp Cocktail

STARTERS

French Toast with Whipped Mascarpone, Fresh Strawberries & Vermont Maple Syrup
Poached Eggs over Buttermilk Biscuits with Pancetta & Spinach Hollandaise
Potato Gnocchi with Bolognese Sauce
Cheese Tortellini with Black Truffle Cream Sauce

SEA

Faroe Island Salmon
Sea Salt BBQ Sauce | Chorizo Beluga-Lentil Ragu
Atlantic Swordfish
Black Venere Rice | Rock Shrimp | Lobster Cappuccino

LAND

Roast Prime Rib with Au Jus & Fresh Horseradish Sauce
Lemon, Parsley & Garlic Roast Cornish Game Hen
Fig Encrusted Leg of Lamb with Rosemary Sauce

FARM

Jumbo Asparagus with Lemon Caper Sauce
Crispy Fingerling Potatoes with Fresh Herbs and Sea Salt

SWEETS

Coconut Cheese Cake Truffles with Strawberries, Mini Dark Chocolate Tarts with Fresh Whipped Cream,
Tequila-Key Lime Pie, Chocolate Mousse with Caramel & Murray River Salt

\$55 per person
(excludes tax & gratuity)
\$21 for children 12 & under

Some items on our menu may be available in Gluten-Free or Lactose-Free options.
SeaSalt uses organic and local produce, wild caught seafood, poultry and meat raised naturally without hormones, antibiotics or animal by-products whenever possible.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.