



THE PHOENICIAN
SCOTTSDALE

EASTER BRUNCH 2019

5th Floor, 10:00am - 1:45pm (Last Seating) • Adults \$125, Children 3-12 years \$75
Reservations Required: 480 214 8000

CARVING STATION

HERB CRUSTED PRIME RIB OF BEEF
Adobo Hollandaise, Horseradish Cream, Au Jus

ARIZONA HONEY GLAZED HAM
Habanero -Apricot Chutney

MOROCCAN LEG OF LAMB
Mint Chimichurri

BREAKFAST

AVOCADO TOAST *(Made to Order)*
63 Degree Free Range Eggs, Multigrain Toast, Avocado, Arugula Marinated Tomatoes, Parmesan Cheese

SCRAMBLED EGGS
Applewood Smoked Bacon, Country Sausage Links

CHILAQUILES VERDES
Corn Tortillas, Chiles, Crushed Tomatillo, Cilantro

CHEF ATTENDED BUTTERMILK WAFFLES *(Made to Order)*
Pecans, Chocolate Chips, Strawberry Chantilly Cream, Barrel Aged Maple Syrup

CHEF ATTENDED EGGS & OMELETS
Farm Fresh Eggs + Egg Whites, Rosemary Ham, Roasted Mushrooms, Onion, Bell Pepper, Tomato, Spinach, Bacon, Crab, Asparagus, Cheddar, Goat and Monterey Jack Cheeses

HARVEST FRESH FRUIT & WILD BERRIES

SEASONAL WHOLE FRUIT

COLD PRESSED JUICES + SMOOTHIES

ARTISAN BREAKFAST BAKERIES
Executive Pastry Chef Pell's Selection

BEVERAGES
Phoenician Coffee, Tea, Orange Juice, Milk

HOT BRUNCH ITEMS

DUNGENESS CRAB STUFFED PRAWNS
Aji Amarillo

SEARED PACIFIC HALIBUT
Grilled Artichoke + Lemon

JIDORI CHICKEN
Braised Leeks, Morel Mushroom Jus

ALE BRAISED SHORT RIBS
Whipped Carrots, Brussels Sprouts

HEIRLOOM CAULIFLOWER GRATIN

QUEEN CREEK OLIVE OIL + ROSEMARY POACHED MARBLE POTATOES

CITRUS HERB GRILLED ASPARAGUS

ROASTED BABY VEGETABLES

SAUTE STATION

DIVER SCALLOP
English Pea Ravioli, Meyer Lemon Butter, Salmon Roe

HOPSCOTCH MAC N' CHEESE
Stone Mustard Bread Crumb, Crispy Pancetta
Buttered Noodles Available Upon Request

GRIDDLE STATION

WHOLE GRAIN PANCAKES
Orange-Elderflower Syrup

WARM PECAN STICKY BUNS

SALADS

CHORIZO DEVILED EGGS
Piquillo Pepper + Cilantro

DATE SALAD
Feta cheese, Desert Dates, Arugula, Five Spice Almond, Radish

VINE-RIPE TOMATOES CAPRESE
Ricotta Salata, Red Wine Vinaigrette

TRADITIONAL CAESAR SALAD
Gem Lettuce, Parmesan Cheese, White Anchovies, Croutons

HEIRLOOM CARROT + FARO SALAD
Herb Goat Feta, Dill, Pistachio, Aged Sherry

ARTISAN + SPRING BLOOM SALAD
Strawberries, Almonds, Sugar Snaps, Fennel, Honey Lavender Vinaigrette

CHARCUTERIE

Spicy Cotta Salami, Lomo, Framani Capicola, Dry Cured Chorizo, Pistachio Mortadella, 3- Pig's Pheasant Pate, Spicy Mustard, Cornichon, Phoenician Pickles, Olives

ARTISAN CHEESE

Laura's Chanel, Beehive, Barely buzzed, Red Butte, Cabra Bianca, Dried Fruits, Mixed Nuts, Honey Comb, Fig Preserve, Grissini, Lavosh, Artisan Breads

HAND ROLLED SUSHI & SASHIMI

Spicy Tuna, California Roll, Vegetable Roll, Shrimp Nigiri, Salmon Nigiri, Hamachi Sashimi, Ahi Tuna Poke, Octopus Salad

CHILLED SEAFOOD & RAW BAR

Lemon Poached Shrimp, Oysters, Crab Claws, Mussels Smoked Salmon, Grouper Ceviche, Red Horseradish Sauce, Habanero Mignonette, Selection of Caviar, Buckwheat Blini and Traditional Accoutrements

MODERN DISPLAY OF PASTRIES & SWEETS