

Easter

BRUNCH



RESERVE TODAY
GARDEN TERRACE AT
HILTON DENVER INVERNESS
CALL 303-397-6411

SUNDAY APRIL 21ST FROM 9:00AM - 3:00PM

CHILLED OFFERINGS

Inverness Salad Display
Seasonal Fresh Fruit Display
Imported & Domestic Artisan Cheeses • House Made Chutneys • Rustic Breads
Infused Oils • Raspberry Brie Encroute

FRUITS DE MER

Shucked Oysters • Smoked Salmon • Tequila Poached Jumbo Gulf Shrimp
Snow Crab Claws and Legs • Smoked Fish • Sushi • Wakame • Sea Salted Edamame
Traditional Condiments

ANTIPASTO DISPLAY

Cured Meats • Grilled and Marinated Vegetables • Infused Oils
House Cured Olives • Antique Vinegars • Global Salts

SMALL PLATES

Green Gazpacho • Grilled Shrimp • Corn Peppadew Relish (GF)
Chilled Spiced Duck Breast • Roasted Grape Salad • Cara Cara Orange Dressing (GF)
Dill Citrus Dungeness Crab Rillettes • Wild Mushroom & Hearts of Palm Medley (GF)

COMPOSED SALADS

Cumin Roasted Beets • Arugula • Ricotta Salata • Aged Sherry Vinaigrette
"Deviled Egg" Fingerling Potato Salad
Sesame Soy Soba Noodles

HOT OFFERINGS - EASTER BREAKFAST

Country Smokehouse Bacon • Breakfast Sausage (GF)
Apple Onion Sausage (GF)
Tri Color Potato • Wilted Leeks • Madera Herb Butter (GF)
Red Raspberry Pancakes • Fresh Mint and White Chocolate • Cream Cheese Anglaise
Poached Farm Egg Maple Canadian Bacon • Cholula Hollandaise

VANILLA BEAN WAFFLE BAR

Fresh Berries • Brown Sugar Bananas • Whipped Butter • Vermont Maple Syrup • Chantilly Cream
Bananas Foster Sauce • Warm Nutella • Raspberry Coulis
Whipped Cinnamon Pumpkin Butter • Lemon Curd

INVERNESS OMELET STATION

Farm Eggs • Egg Whites • Egg Beaters
Country Bacon • Sausage • Blackened Shrimp • Asparagus • Diced Tomatoes • Mixed Peppers • Onions
Sautéed Spinach • Mushrooms • Aged Cheddar • Smoked Salmon • Queso Cojita • Jalapeños • Salsa Fresco

EASTER LUNCH

Herb Garlic Roasted Prime Rib of Beef • Wild Mushroom Ragout & Horseradish Cream (GF)
Smoked Cider Brined Pork Loin • Clove Mustard Sauce • Peach Lavender Chutney (GF)
Seared Red Snapper • Roasted Cauliflower Risotto • Citrus Spring Pea Emulsion (GF)
Braised Lamb Shoulder • Chive Polenta • Rosemary Peppercorn Pan Sauce (GF)
Coffee Braised Bison Loin • Fried Green Tomato • Sweet Red Pepper Jelly Glaze (GF)
Boulder Chicken Confit • Root Cellar Vegetables • Sea Salt Herb Rubbed Pastry Crust
Garlic Whipped Yukon Potato (GF)
Elbow Mac • Charred Onion • Blistered Broccolini • Manchego Mornay • Citrus Truffle Crust
Roasted Spring Vegetables (GF)

DESSERTS

Apricot Pear Cheesecake
Cherry Mousse Tortes (NUTS) (GF)
Coconut Caramel Bars (GF)
Raspberry Lemongrass Cake
Cotton Candy Sandwich Cookies
Peaches and Cream Cheesecake
Yuzu French Macarons (NUTS) (GF)
Peanut Butter Espresso Brownies (NUTS) (GF)
Strawberry Lime Cheesecake
Carrot Cake Petit Fours (NUTS)
Blue Velvet Cake
Salted Caramel Eclairs
Blueberry Crumb Pie
Pineapple Almond Cake (NUTS) (GF)
Lemon Meringue Tartelettes
Pistachio White Chocolate Chip Cookies (NUTS)
Orange Creamsicle Shooters (GF)
Hot Raspberry White Chocolate Bread Pudding
Flambéed Strawberry Rhubarb Shortcake Action Station
Assorted Breakfast Pastries

EASTER BRUNCH

April 21, 2019

Served from 9am - 3pm

\$61.95 adults • \$71.95 Champagne Brunch

\$30.95 Children 6 - 10 • 5 and Under Free

For Reservations, please call: 303-397-6411

Face Painting & Balloon Artist
Egg Hunt at 11:30am & 1:30pm