

# ELEVEN

## Easter Weekend Brunch

Saturday and Sunday  
First Seating 8:30 am, Last Seating 1:30 pm  
\$35 per person, \$16 per child (10 and under)

### **Assorted Mini Breakfast Pastry**

Strawberry Lemon Cream Cheese Scone (v), Pineapple Coconut Muffin (v), Ham & Gruyère Croissant, Quiche Lorraine (v), Ube Mini Donuts (v)

### **Salmon Chowder**

bacon, roasted corn, dill

### **Spring Crudités Salad (v+, gf)**

MA'O sassy mix, local fennel, keiki cucumber, radishes, baby carrots, beets, vegan green goddess dressing

### **Quinoa, Farro, Grapefruit & MA'O Lacinato Kale (v+)**

sweet peppers, spring herbs, citrus shoyu vinaigrette

### **Ewa Sweet Corn & Ho Farms Family Tomato Salad (v+)**

keiki cucumber, pickled red onions, MA'O sassy mix, yuzu-miso dressing

### **Artisan Cheese Board**

fig jam, dried fruits, Marcona almonds & lavosh

### **Tropical Fruit (v+, gf)**

pineapple, papaya, mango, kiwi, mint syrup

### **Roasted Asparagus (v+)**

garlic confit, charred red peppers, EVOO, Xeres sherry vinegar

### **Jasmine Fried Rice (v+)**

edamame, crumbled tofu, fresh shiitake, green peas

### **'Ulu Hash Browns (v+)**

### **Crème Brûlée French Toast (v)**

vanilla bean anglaise

### **Handcrafted Omelet Station**

bacon, prosciutto, salmon lox,  
roasted mushrooms, Ho Farms tomatoes, spinach, bell peppers,  
Boursin cheese, aged sharp cheddar

### **Breakfast Meats**

Portuguese sausage, chicken apple sausage

### **Carving Station**

honey glazed ham, whole grain mustard, hot cross buns

### **Roasted Lemon Chicken (gf)**

rosemary, Meyer lemon, olive oil, sea salt

### **Pier 38 Fresh Catch**

Ho Farms cherry tomatoes, bamboo shoots, 'ulu, Thai curry, Chinese parsley

### **Assorted Rotating Dessert Selections:**

Apricot Frangipane Tartlets (v), Mini Strawberry Tiramisu (v),  
Macadamia Nut Butter Cake (v), Peach Cobbler (v)

### **Beverage choice of:**

Coffee, Hot Tea, Iced Tea

Menu selections may vary based on availability.

A gratuity of 18% will be charged to parties of 6 or more.

(gf) = Gluten Free      (v) = Vegetarian      (v+) = Vegan

Consuming raw or undercooked foods may increase your risk of foodborne illness. Menu items are cooked in the same kitchen and drinks are prepared in a shared bar and therefore may contain or come into contact with wheat, milk, eggs, peanuts, fish, shellfish, soy, sesame, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy.