

# Ko'Sin Invites You and Your Family to Enjoy

## Easter Brunch

Sunday, April 4<sup>th</sup>, 2010, 11:00am-2:30pm

### Pricing

\$70 – Adults \$63 – Seniors  
\$35 – Children 12 & Under Free – Children 4 & Under

Brunch located in the Lobby Bar

Restaurant & Patio Seating

Reservations Recommended

Call 602.385.5726

Brunch includes Champagne and Visits from the Easter Bunny

### Cold Selections

7 selections of the Chef's Favorite Salads Including Spiked Pima Melon  
Poached Baby Vegetables in Native Herb Broth with Sun Dried Tomato Puree  
Smoked Seafood platter with Chipotle Remoulade & Meyer Lemon Nectar  
Asparagus & Roasted Seacat Gardens Tomato Chutney with Quail Eggs  
Iced Raw Bar of Jumbo Shrimp & Crab Claws with Assorted Shots Virgin Bloody Mary  
Chilled Sausages, Pate, Game and Meats with Baby Pickles and Grain Mustard Relish  
Exotic Fruit & Imported Cheese Display with Red Spring Ramps

### Hot Items

Double Smoked Applewood Bacon, Game Sausage Patties and Assorted Chicken Sausages  
Wild Berry Empanadas with Lavender and Agave Whipped Cream  
Mesquite Grilled Waffles with Wildflower Honey Syrup  
Grilled Line Caught Swordfish over Brocolini Cream with Natural Sustainable Juices & Citrus  
Pan Seared Native Wild Salmon with Local Seacat Tomatoes and Root Spinach  
Mole Rubbed Chicken Breast over Creamed Corn and Pancetta Nuggets  
Marinated Pork Porterhouse with Caramelized Tart Apples & Pears over Rosemary Mustard Reduction

### Carving Stations

Slow cooked Virginia Ham with Ginger & Mandarin Orange Glaze  
Slow Roasted New York Strip Loin Rubbed with Curry and Herbs, Shaved Horseradish Root Cream  
Breakfast Burrito Station with Native & Mexican Condiments

### Gourmet Omelette Station

Quail Eggs, White Asparagus, Caviar, Baby Spinach, Olive Tapenade, Roasted Toy Box Peppers,  
Black Forest Ham, Mexican Cheeses, Roasted Elephant Garlic, Wild Fungus, Cipollini Onions, Pancetta Nuggets,  
Rock Shrimp, Jonah Crab Meat, Chipotle Pepper Relish, Wild Garlic Chives, Globe Artichokes

### Young Adults

Chicken Fingers, Mini Pizza Bites, Fruit & String Cheese, Mac & Cheese, Doughnuts

### Vegetables & Starch

Garlic Whipped Yukon Gold Potatoes Splashed with Chile Buttermilk Juice  
Smoked Pasilla Peppers & Hudson Valley Duck Tamales  
TOCA Squash Cobbler  
Native Wild Rice with Maytag Blue Cheese and Smoked Cherries  
Steamed Root Vegetables with Queen Creek Olive Oil & Ms. Burns Lemon Basil

### Desserts

Chef's Selection of Tempting Sweets

