

FIRE

EASTER BRUNCH

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EASTER BRUNCH AT FIRE | MARCH 31 10AM-2PM
\$80/ADULT & \$30/CHILDREN 5-12YRS
\$24 FOR BOTTOMLESS MIMOSAS OR SPARKLING ROSE

Juices and Illy coffee included- please ask for specialty drinks

SEAFOOD STATION

Oysters on the half shell, poached shrimp and smoked salmon with an ice sculpture display including lemons, capers, mignonette, cocktail sauce and bagel thins

CARVED BEEF STATION

Slow roasted prime rib, au jus, creamy horseradish sauce, rolls and whipped butter

OMELET STATION

Made to order omelets. Choose from ham, bacon, chicken sausage, red onion, bell pepper, mushroom, spinach, cheddar, gouda and salsa verde

HOT & COLD CLASSICS

Spring salad bar with an assortment of fresh vegetables, lettuces, nuts and cheese, spring vinaigrettes and classic ranch
Charcuterie and cheeses, artisan breads, pastries, lavosh, jams, and pickled veggies
Sliced fruits and fresh berries
Deviled eggs

Easter colored chocolate strawberries, assortment of cakes and dessert bars

Classic French toast casserole, whipped butter and maple syrup
Hickory smoked bacon and chicken apple sausages
Crispy hash-brown casserole with fresh herbs
Cheesy baked mac and cheese
Seasonal vegetables

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25% gratuity added to parties of 6 guests or more. Gratuities are shared on a daily basis between front of the house hourly associates.

*These items may be served raw or undercooked based on your specifications or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.