DISTRICT

AMERICAN KITCHEN AND WINE BAR

EASTER BRUNCH

PLEASE JOIN US SUNDAY, APRIL 16, 2017 FROM 10 AM-3 PM FOR OUR EASTER CELEBRATION. \$38/ADULTS, 10% DISCOUNT FOR SENIORS, \$19/KIDS 12 & UNDER, AND KIDS 4 & UNDER EAT FREE. COMPLIMENTARY CRAFTS FOR KIDS & COMPLIMENTARY 3 HOUR PARKING VALIDATION. RESERVATIONS REQUIRED 602 517 8400

FEATURING

FRESH JUICES

ENDLESS CHAMPAGNE

CARVED EASTER HAM WITH MAPLE BOURBON GLAZE
LOCAL BACON AND SAUSAGE FROM SCHREINER'S SAUSAGE

OMELET STATION

YOUNG SPINACH | HOUSE CURED TOMATOES | ONIONS | PEPPERS | CRUMBLED CHEESES BACON | SAUSAGE | CHICKEN SAUSAGE | FORAGED MUSHROOMS | HOUSE MADE SALSAS

BELGIAN WAFFLES

WILD BERRY COMPOTE | WHIPPED CREAM | CANDIED WALNUTS | VERMONT MAPLE SYRUP

YOGURT PARFAIT BAR

FRESH FRUIT

ACCENTED WITH GARDEN SPEARMINT

BUILD YOUR OWN MACARONI & CHEESE STATION

SCHREINER'S BACON | BEER HOT SAUSAGE | POPCORN CHICKEN | SPRING ONIONS | FORAGED MUSHROOMS | AND MORE

CAMELBACK IPA SHORT RIBS

CAMELBACK IPA JUS

AZ CITRUS SALMON

BACON, BRUSSELS SPROUT, & POTATO HASH | CITRUS BUTTER

ROOFTOP HERB MARINATED CHICKEN BREAST

ORGANIC MUSHROOM | TOASTED AZ PINE NUT ORZO

SMOKED POTATOES AU GRATIN

YUKON GOLD POTATOES | SMOKED GRUYERE CHEESE

SPRING VEGETABLE & WILD QUINOA

PETITE SQUASHES | HEIRLOOM CARROTS | TEPPARY BEANS | WILD QUINOA

SALAD STATION

BABY BEET & GOAT CHEESE SALAD

ORGANIC WILD QUINOA | ROASTED BABY SQUASH | BLACK BEANS | TOASTED CORN | CILANTRO LIME VINAIGRETTE

MIXED GREEN SALAD

GARDEN GREENS | CARROT | BABY HEIRLOOM TOMATO | CUCUMBER | BALSAMIC & RANCH DRESSINGS

CAESAR SALAD

ROMAINE HEARTS | SHAVED PECORINO ROMANO CHEESE | FOCACCIA CROUTONS | HOUSE CAESAR DRESSING

ARTISAN BREADS & PASTRIES

BOUNTIFUL DESSERT DISPLAY