

Celebrate EASTER

Sunday, April 20th • Trevi's

12-5p.m. • \$89 Adults • \$44 Children 4-12

For reservations, please call 407.238.6564 or visit [OpenTable.com](https://www.opentable.com)

Champions Gate Garden

Salad Station

Lakeland local garden greens, radishes, grape tomatoes, English cucumbers, onion, Crumble feta cheese, aged parmesan, torn croutons, buttermilk ranch, balsamic, Caesar dressings.

Composed Salads

Plant City Strawberry Salad

Baby kale, watercress, cucumbers, sunflower seeds, goat cheese, green goddess dressing

Beets Salad

Roasted gold beets, dicuro burrata, almonds soil, black mission figs, apple cider vinaigrette.

Ancient Grain Salad

Farro, red quinoa, black barley, pomegranate seeds dried cranberries, lemon thyme vinaigrette

Seasonal Soup Inspiration

Potato Leek Soup

Baby Leeks, smoke potatoes, creme fraiche, chives

ICE-Chilled Seafood

Jumbo shrimp, Coldwater oysters, crab claws, cocktail sauce, mignonette, horseradish, hot sauce bar

Chef-Maki- Sushi - Sashimi

Rolls

Spicy tuna, california, vegetables

Sashimi

Tuna, salmon poke

Aged n' Cured

Chefs' selection of imported and domestic salumi, mixed olives, pickled vegetables, Lusty monk mustard

At the Table- Formaggio

Selection of farmhouse and artisanal cheeses, hard, soft, semi soft and drunken cheeses, house made jams

Artisan Bread Display

Chefs' selection of house-made artisanal breads, garlic garbanzo hummus, olive tapenade, bruschetta tomatoes, pimento cheese, crostini and pita bread

Breakfast Inspired Action Station

Made-to-order eggs, omelets, bacon, buttermilk pancakes

Chicken & Waffles

Sorghum jalapeno bacon jam, maple syrup

Kids Favorites

Chicken tenders, tater tots, fries, macaroni and cheese

Entrées

Braised Beef Short Ribs

Creamy gouda polenta, citrus gremolata

Pan Seared Salmon

Green tomato piccata sauce, shishito peppers

Small Plates

Seafood Paella

Valencian rice, shrimp, PEI black mussels, Spanish octopus, Persian saffron

1500 Masters @ Butchers Block

Berkshire Pork Steamship

Roasted apple chimichurri

Prime Rib of Beef

Rosemary au-jus reduction, horseradish cream

Whole Roasted Chicken

IPA honey brine, chermoula sauce

Sides

Citrus glazed baby carrots with pistachios, baked orecchiette with wild mushroom, Brussels sprouts & fingerling sweet potatoes

Desserts From Our Pastry Team

Individual House Made Sweet Holiday Delicacies