



Sunday Brunch March 25th, 2018

We suggest Mosca Pesca, a Delightful Blend of Sparkling Moscato & Fresh Peach Pulp, Italy \$9/\$40

First Course

Organic Mixed Greens, Apples, Oranges, French Radish, Goats Cheese, Pecans, Citrus Vinaigrette

or

Spring Onion and Yukon Potato Soup, Brioche Crouton, Crème Fraîche, Chive Oil

or

Torched St. Andre Brie, Raisin Mostarda, Grilled Crostini, Red Wine Gastrique

Entrées

**Austrian Palatschinken, Apple Butter, Pecans,
Cinnamon Apples, Sausage Links, Whipped Cream, *Poached Egg**

or

***Grilled Carolina Shrimp, Creamy Polenta, Roasted Turnips, Watercress, Tapenade Citrus Aioli**

or

House Made Fettuccine, Braised Lamb Shank, Turnips, Swiss Chard, Braise Jus

or

Roasted Duck Confit, Battered Brioche, Spring Onion Aioli, Grilled Broccoli, Red Wine Gastrique

or

**Brioche French Toast, Strawberry Compote, Pure Vermont Maple Syrup, Strawberries,
Whipped Cream, Sausage Links, *Poached Egg**

Desserts

Orange Sorbet, Hot Butter Cake, Candied Pecans, Whipped Cream, Orange Syrup

or

Coup Orchard, Baked Meringue, Vanilla Ice Cream, Fresh Strawberries, Crumbled Cookie

or

White Chocolate and Vanilla Crème Brûlée, Pecan-Almond Biscotti, Whipped Cream

**Consuming raw or undercooked meats, shellfish or eggs may increase the risk of food borne illness*