



Easter Brunch April 1st, 2018

First Course:

Spinach and Arugula Salad, Fresh Strawberries, Toasted Pecans, Radishes, Crumbled Feta, Strawberry Vinaigrette

or

Spring Onion and Yukon Potato Soup, Crème Fraiche, Brioche Croutons, Chive Oil

or

Torched Camembert, Pickled Spring Onion, Strawberry Compote, Fresh Strawberries, Garlic Crostini

Main Course:

Austrian Palatschinken, Strawberry Ricotta, Toasted Almonds, Sausage Links, *Poached Egg, Whipped Cream

or

Angus Beef Strudel, Carrot Purée, Grilled Asparagus, *Poached Egg, Mushroom Jus

or

*Almond Crusted Trout, Stone Ground Grits, Grilled Asparagus, Preserved Lemon Aioli

or

Brioche French Toast, Strawberry Compote, Sausage Links, *Poached Egg, Fresh Strawberries, Whipped Cream

or

Braised Lamb, Yukon Potato Gnocchi, Toasted Pistachios, Grilled Asparagus, Lamb Jus

or

*Grilled Marinated Flank Steak, Red Pepper Coulis, Roasted Fingerling Potatoes, Charred Green Onion, Asparagus, Demi-Glace

or

*Pan Seared Crab Cake, Yukon Potato Hash, Asparagus, Preserved Lemon Aioli

Dessert:

Strawberry Panna Cotta, Pistachios, Fresh Strawberries, Whipped Cream

or

Lemon Crème Brûlée, Pecan Almond Biscotti, Blueberries, Whipped Cream

or

Chocolate Crèmeux, Fresh Strawberries, Toasted Almonds, Whipped Cream

or

Coup Orchard, Baked Meringue, Vanilla Ice Cream, Bananas, Strawberries, Whipped Cream

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