



Sunday Brunch March 11th, 2018

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

First Course

Organic Hydroponic Mixed Greens, Apples, Pickled Beets, French Radish, Goats Cheese, Pecans, Cirtus Vinaigrette

or

Beet, Carrot and Ginger Soup, Toasted Almonds, Crème Fraîche, Chives

or

Torched Brie, Cranberry Apricot Chutney, Grilled Crostini, Berry Gastrique

Entrées

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

or

***Grilled Pork Loin Chop**, Slow Cooked White Beans, Grilled Broccoli Rabe, Gastrique

or

***Pan Seared Wild Striped Bass**, Apple Polenta, Roasted Turnips, Watercress, Citrus Aioli

or

Wild Mushroom, Fennel and Goat Cheese Omelet, Roasted Fingerling Potatoes, Sausage Links

or

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

Desserts

Glazed Citrus Butter Cake, Candied Citrus Peel, Whipped Cream

or

Coup Orchard, Baked Meringue, Vanilla Ice Cream, Pineapple, Toasted Coconut

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*