



Sunday Brunch April 22nd, 2018

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

*First Course*

**Organic Mixed Greens, Strawberries, Roasted Beets, Radish, Goats Cheese, Pecans,  
Strawberry Vinaigrette**

*or*

**Ramp and Yukon Potato Soup, Brioche Crouton, Crème Fraîche, Chive Oil**

*or*

**Torched St. Andre Brie, Raisin Mostarda, Grilled Crostini, Pickled Ramp, Strawberry Gastrique**

*Entrées*

**Austrian Palatschinken, Strawberry Ricotta, Pecans, Fresh Strawberries, Sausage Links,  
Whipped Cream, \*Poached Egg**

*or*

**\*Grilled Carolina Shrimp, Green Onion Polenta, Roasted Turnips, Sautéed Spring Greens, Citrus Aioli**

*or*

**Pan Seared Pork Belly, Spring Onion Cream Cheese, Roasted Turnips, Braised Chinese Cabbage,  
\*Poached Egg**

*or*

**Roasted Duck Confit, Goats Cheese Risotto, Roasted Turnips, Asparagus, Strawberry Gastrique**

*or*

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

*Desserts*

**Strawberry Panna Cotta, Pistachios, Fresh Strawberries, Whipped Cream**

*or*

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

*or*

**Belgian Chocolate Cremeux, Fresh Strawberries, Toasted Almonds, Whipped Cream**

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