



Sunday Brunch April 8th, 2018

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

First Course

Organic Mixed Greens, Strawberries, French Radish, Goats Cheese, Pecans, Strawberry 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, Strawberry Ricotta, Pecans,
Fresh Strawberries, Sausage Links, Whipped Cream, *Poached Egg**

or

***Grilled Carolina Shrimp, Creamy Polenta, Roasted Turnips, Grilled Asparagus, Arugula, Citrus Aioli**

or

House Made Fettucini, Braised Lamb, Turnips, Swiss Chard, Braise Jus

or

Roasted Duck Confit, Roasted Turnips, Spring Onion Aioli, Grilled Asparagus, Red Wine 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

Lemon and Blueberry Crème Brûlée, Pecan-Almond Biscotti, Whipped Cream

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