



Sunday Brunch May 20th, 2018

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

First Course

Strawberry and Brioche Gazpacho, Crème Fraîche, Chive Oil, Toasted Almonds

or

Organic Hydroponic Mixed Greens, Strawberries, Toasted Pecans, Radishes, Pickled Beets,
Strawberry Vinaigrette

or

Prodigal Farms Field of Creams Goats, Grilled Crostini, Strawberry Membrillo, Pickled Ramps,
Strawberry Gastrique

Entrées

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

or

***Grilled Carolina Shrimp**, Green Garlic Polenta, Roasted Turnips, Asparagus, Crustacean Nage

or

Wild Mushroom Omelet, Watercress, Goats Cheese, Fennel, Roasted Fingerling Potatoes

or

Roasted Duck Confit, Spring Vegetable Cassoulete, Quail Egg, Strawberry Gastrique

or

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

Desserts

Coconut Panna Cotta, , Pineapple Gele, Toasted Coconut, Whipped Cream

or

Viennese Sacher Torte, Whipped Cream, Strawberries

or

Belgium Chocolate Cremeux, Crumbled Cookie, Strawberries, Whipped Cream

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