



Mother's Day Brunch May 13th

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

First Course

Marinated Kale Salad, Lemon and Garlic Vinaigrette, Parmesan Cheese, Breadcrumbs, Toasted Sunflower Seeds, Strawberries

or

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

or

Prodigal Farms Field of Creams Cheese, Pickled Ramps, Strawberry Membrillo

Entrées

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

or

***House Smoked Salmon**, Savory Bagel Bread Pudding, Spring Onion Cream Cheese, Pickled Onion, Capers, Poppy Seeds, Watercress

or

Pan Roasted Pork Belly, Slow Cooked Beans, Sunny Side Egg, Pickled Tomato and Ramp Salad, Beet Aioli

or

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

or

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

or

Angus Beef Strudel, Roasted Asparagus, *Poached Egg, Porcini Mushroom Jus

or

Pan Seared Crab Cake, Fingerling potato Salad, Roasted Asparagus, *Quail Egg, Lemon Aioli

Desserts

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

or

Viennese Sacher Torte, Whipped Cream, Strawberries

or

Belgium Chocolate Cremuex, Crumbled Cookie, Whipped Cream, Strawberries

or

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

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