



Sunday Brunch May 6th, 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

Chilled Beet and Greek Yogurt Soup, Chopped Bacon, Strawberry Crème Fraîche, Sunflower Seeds

or

Duo of Prodigious Farms Cheeses, 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**, Ramp Polenta, Roasted Turnips, Asparagus, Crustacean Nage

or

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

or

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

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, Honey Ricotta,
Crumbled Cookie

or

Belgium Chocolate Crème Brûlée, Pecan-Almond Biscotti, Whipped Cream

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