



Easter Brunch April 21st, 2019

First Course:

Spinach and Arugula Salad, Fresh Strawberries, Toasted Pecans, Radishes, Crumbled Feta, Strawberry Vinaigrette

or

Strawberry, Basil, and Brioche Gazpacho with Crème Fraiche, Almonds and Chive Oil

or

Torched Camembert, Strawberry Mostarda, Pickled Beets, Crostini

Main Course:

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

or

Angus Beef Strudel, Carrot Purée, Grilled Asparagus, *Poached Egg, Mushroom Jus

or

*Pan Seared Salmon, Stone Ground Grits, Carrot and Fennel Slaw, Grilled Asparagus, Citrus Aioli

or

Brioche French Toast, Strawberry Compote, Sausage Links, *Poached Egg, Fresh Strawberries, Whipped Cream

or

Braised Lamb, Potato and Ramp Hash, Carrot Puree, Grilled Asparagus, Lamb Jus

or

*Grilled Petite Tender Steak, Pea Puree, Roasted Fingerling Potato, Charred Onion Marmalade, Asparagus, Demi-Glace

or

*Pan Seared Crab Cake, Yukon Potato Risotto, Asparagus, Crustacean Nage

Dessert:

House Made Strawberry Ice Cream, Pistachios, Chocolate Tuile, Fresh Strawberries, Whipped Cream

or

Mango Crème Brûlée, Pecan Almond Biscotti, Whipped Cream

or

Chocolate Crèmeux, Fresh Strawberries, Crumbled Cookie, Whipped Cream

or

Coup Orchard, Baked Meringue, Vanilla Ice Cream, Bananas, Strawberries, Whipped Cream

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