



Mother's Day Brunch May 12, 2019

*First Course:*

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

*or*

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

*or*

Looking Glass Creamery Ridgeline Cheese, Strawberry Membrillo, Olive Tapenade, Crostini

*Main Course:*

Austrian Palatchinken, Strawberry Ricotta, Strawberries, Toasted Almonds, \*Poached Egg, Organic Gluten Free Sausage Links, Whipped Cream

*or*

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

*or*

Brioche French Toast, Strawberry Compote, Pure Vermont Maple Syrup, \*Poached Egg, Strawberries, Organic Gluten Free Sausage Links, Pecans

*or*

Seared Tuna Provençal, Salad Niçoise with Haricot Vert, Boiled Egg, Olives, Potato, Whole Grain Mustard Vinaigrette

*or*

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

*or*

Roasted Duck Confit, Stone Ground Goat Cheese Grits, Asparagus, Strawberry Gastrique, Strawberry Membrillo

*or*

\* Pan Seared Crab Cake, Spring Onion Fingerling Potato Salad, Roasted Asparagus, \*Quail Egg, Lemon Aioli

*Dessert:*

Mango Crème Brulée, Pecan-Almond Biscotti, Whipped Cream

*or*

Viennese Sacher Torte, Whipped Cream, Strawberries

*or*

Belgian Chocolate Cremuex, Crumbled Cookie, Whipped Cream, Strawberries

*or*

Vanilla Bean Panna Cotta, Strawberry Gelée, Whipped Cream

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