



Brunch Menu - October 2020

First Course:

Grilled Romaine with Creamy Parmesan and Anchovy Dressing, Croutons

or

Cucumber, Brioche and Buttermilk Gazpacho, topped with Crème Fraîche and Pistachios

or

Local Hydroponic Mixed Greens,

Local Apples, Candied Pecans, Radish, Goat Cheese, Cranberries, Apple Maple Vinaigrette

or

Fior Di Latte (Fresh Mozzarella), Caprese with Cherry Tomatoes and Crostini

Main Course:

Palatschinken (Austrian Crêpe), Apple Butter Sweet Ricotta Filling,
Toasted Almonds, Whipped Cream, Poached Egg, Organic Gluten Free Sausage

or

American Wagyu Beef Bolognese, Orecchiette Pasta, Wilted Spinach, Parmesan

or

Pan Seared Crab Cake with Old Bay Spiced Grits, Brussels Sprouts, Lemon Aioli

or

Roasted Duck Confit, Goat Cheese Risotto, Apricot Chutney, Brussels Sprouts, Roasted Beets

or

Char Grilled Pork Rib Eye Steak, Au Gratin Potatoes, Carrot Puree, Brussels Sprouts

or

Pan Seared Cod, PEI Mussels, in a Sambuca Cream Sauce with Spinach and Sliced Baguette

Dessert:

Espresso Crème Brûlée, Pecan-Almond Biscotti

or

Belgian Chocolate Cake, Frozen Chocolate Mousse, Cherries, Hazelnuts, Whipped Cream

or

Apple Butter Ice Cream, Sugared Walnut Shortbread, Whipped Cream, Toasted Walnuts