



Easter Brunch Menu – April 4, 2021

First Course:

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

or

Potato and Spring Onion Vichyssoise, Brioche Crouton, Crème Fraiche, Chives

or

St. Andre Brie, Apricot Chutney, Honeycomb, Olive Tapenade, Crostini

Main Course:

Palatschinken (Austrian Crêpe), Strawberry Cream Cheese Filling, Toasted Almonds,
Strawberry Syrup, Whipped Cream, Organic Gluten Free Sausage, Poached Egg

or

Brioche French Toast, Strawberry Compote, Maple Syrup, Candied Pecans, Whipped Cream,
Organic Gluten Free Sausage, Poached Egg

or

House Smoked Salmon, Everything Bagel Bread Pudding, Cream Cheese Mousse, Asparagus Salad, Shallots

or

Braised Lamb Shoulder, Potato Hash with Ramps and Carrots, Lamb Jus

or

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

or

Char Grilled Pork Rib Eye Steak, Au Gratin Potatoes, Rutabaga Purée, Asparagus, Demi-Glace

or

Pan Seared Tarragon Crab Cake, White Cheddar Grits, Asparagus, Spring Onion Aioli

Desserts:

Vanilla Panna Cotta, Strawberry Gele, Pistachio, Fresh Strawberry, Whipped Cream

or

Espresso Crème Brûlée, Pecan Almond Biscotti, Whipped Cream

or

Chocolate Crèmeux, Chocolate Cake, Toasted Hazelnuts, Strawberries, Whipped Cream

or

New York Style Cheese Cake, Strawberry Compote and Fresh Raspberries