



Brunch Menu – April 2021

First Course:

Organic Hydroponic Mixed Greens,

Fresh Strawberries, Radish, Pickled Shallots, Goats Cheese, Candied Pecans, Strawberry Vinaigrette

or

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

or

Siano Burrata, Pickled Strawberries, Olive Tapenade, Crostini

Main Course:

Palatschinken (Austrian Crêpe), Strawberry Cream Cheese Filling, Fresh Strawberries, Toasted Almonds, Whipped Cream, *Poached Egg and Organic Gluten Free Sausage

or

***Pan Seared Lump Crab Cake,** Spring Onion Panisse, Asparagus, Parsley Purée, Watercress

or

House Made Fettucine, Roasted Cremini and Oyster Mushrooms, Peas, Ramp “Carbonara”

or

***Grilled Pork Rib Eye Steak,** Au Gratin Potatoes, Rutabaga Purée, Grilled Asparagus, Apple Gastrique

or

Roasted Duck Confit, Carrot Soufflé, Spring Pea Purée, Asparagus, Strawberry Gastrique

Desserts:

Belgian Chocolate Cake, Frozen Chocolate Mousse, Strawberries, Toasted Hazelnuts, Whipped Cream

or

Espresso Crème Brûlée, Pecan-Almond Biscotti

or

Apple Butter Ice Cream w/ a Walnut Shortbread Cookie, Toasted Walnuts, Whipped Cream