



Brunch Menu - May 2021

First Course:

Organic Hydroponic Mixed Greens,

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

or

Yukon Potato and Sunchoke Vichyssoise, Brioche Crouton, Crème Fraiche, Chives

or

Prodigal Farms Hunkadora Goat Milk Cheese, Pickled Strawberry, Olive Tapenade, Crostini

Main Course:

Palatschinken (Austrian Crêpe),

Strawberry Cream Cheese Filling, Strawberry Compote, Toasted Almonds, Whipped Cream,
Poached Egg and Organic Gluten Free Sausage

or

Sauteed Shrimp with Arugula Pesto, Carolina Gold Rice, Watercress, Pickled Radish, Crustacean Nage

or

House Made Fettucine,

Roasted Cremini and Oyster Mushrooms, Wilted Spinach, Fresh Peas, Bacon, Porcini Cream

or

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

or

Roasted Duck Confit, Carrot Soufflé, Asparagus, Strawberry & Rhubarb Coulis

Desserts:

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

or

Espresso Crème Brûlée, Pecan-Almond Biscotti

or

**House Made Strawberry Cheesecake Ice Cream,
Graham Cracker Crumble, Fresh Strawberries Whipped Cream**