



Brunch Menu - June 2022

First Course:

Lemon and Garlic Marinated Lacianato Kale Salad,
Toasted Breadcrumbs, Parmesan, Local Strawberries

or

Peach, Buttermilk and Brioche Gazpacho, Crème Fraîche, Fresh Herbs

or

St. Angel Brie & Idiazabal (Unpasteurized Sheep's Milk Cheese),
Apricot Chutney, Olive Tapenade, Marcona Almonds, Crostini

Main Course:

Palatschinken (Austrian Crêpe), Strawberry Ricotta Filling,
Strawberry Compote, Whipped Cream, Poached Egg and Organic Gluten Free Sausage

or

Poached Gulf Shrimp, Crispy Artichoke Spread, Artichoke Salad, Sauce Gribiche

or

Grilled Smoked Duck & Rabbit Sausages (1 of each),
Herb & Goat Cheese Polenta Cake, Sauteed Onions and Peppers

or

House Made Fettuccine, Roasted Mushrooms, Wilted Spinach, Parmesan Cheese, Porcini Cream

or

Roasted Duck Confit, Au Gratin Potatoes, Rutabaga Purée, Asparagus, Wine and Berry Coulis

Desserts:

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

or

Espresso Crème Brûlée, Pecan-Almond Biscotti

or

Homemade Cream Cheese Ice Cream,
Shortbread Cookie, Strawberry Compote, Strawberries, Whipped Cream