



## *Brunch Menu - September 2022*

### *First Course:*

**Organic Hydroponic Mixed Greens, Fresh Apples, Radish, Pickled Shallots, Cucumber, Goat Cheese, Toasted Almonds, Apple Cider Vinaigrette**

*or*

**\*Blue Point Oysters on the Half Shell, Champagne Mignonette**

*or*

**Siano Burrata, Apricot Balsamic Vinaigrette, Baguette**

*or*

**Roasted Sweet Corn Gazpacho, Crème Fraiche, Pico de Gallo**

### *Main Course:*

**Palatschinken (Austrian Crêpe), Peach and Cream Cheese Filling, Blackberry Compote, Toasted Almonds, Whipped Cream, \*Poached Egg and Organic Gluten Free Sausage**

*or*

**Old Bay Shrimp and Cheesy Polenta, Pan Seared Okra and Tomatoes**

*or*

**Trout Tartine (Cured and Grilled), Topped with a Sunny Side up Egg, Arugula Salad**

*or*

**Roasted Duck Confit, Swiss Chard, Farrow Salad, Peach Chutney**

*or*

**Red Wine Braised Veal Cheek, Vegetable Rice, Watercress**

### *Desserts:*

**Chocolate Crèmeux, Chocolate Cake, Local Raspberries, Toasted Hazelnuts, Whipped Cream**

*or*

**Vanilla Bean Panna Cotta, Peach Gelée, Toasted Pistachios, Local Blackberries**

*or*

**St. Andre Brie and Barley/Coffee Rubbed White Cheddar, Apple Chutney, Crostini**