



Brunch Menu – February 2023

First Course:

Roasted Red Bell Pepper and Lentil Soup, Crème Fraîche

or

Black Garlic Caesar Salad, Pickled Pearl Onions, Parmesan

or

Beef Tartar, Celery Leaf Salsa Verde, Grilled Bread

Main Course:

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

or

Eggs Bennie, Pork Shoulder, Sauce Hollandaise, English Muffin, Chateau Potatoes

or

Duck Confit, Wild Rice, Broccolini, Fig Marmalade

or

Newman's Shrimp and Grits

or

Local Cheese and Vegetable Frittata, Side Salad

Dessert:

Chocolate Pot de Crème

or

Coconut Panna Cotta, Strawberry Coulis, Anglaise, Toasted Coconut

or

Viennese Apfel Strudel, Fresh Whipped Cream