



Easter Brunch Menu – March 31, 2024

First Course:

Spinach and Arugula Salad, Fresh Strawberries, Toasted Pecans,
Watermelon Radishes, Crumbled Feta, Dijon Vinaigrette

or

Potato and Spring Onion Vichyssoise, Herbed Crouton, Crème Fraîche, Chives

or

Cheese Plate, Hornbacher Swiss Cheese, Deviled Egg, Chutney, Olive Tapenade, Marcona Almonds,
Crostoni

Main Course:

Palatschinken (Austrian Crêpe), Strawberry Cream Cheese Filling, Toasted Almonds,
Strawberry Syrup, Whipped Cream, Organic Gluten Free Sausage, Poached Egg

or

Lobster Mac and Cheese, Mixed Greens

or

Pan Seared Antarctic Salmon, Sautéed Spinach, Polenta Cake, Dill Sauce

or

The Elizabeth, Featured in **Queen Elizabeth's Coronation Luncheon**,
Chicken Salad & Greens on Brioche Bun, Mixed Greens, Pickled Onions

or

Braised Beef Bourguignon, Roasted Garlic Mashed Potatoes, Asparagus, Burgundy Jus

or

Vegetarian Plate, Pan Seared Tofu, Roasted Seasonal Vegetables, Carolina Gold Rice

Desserts:

Vanilla Panna Cotta, Pistachio, Fresh Strawberries, Whipped Cream

or

Espresso Crème Brûlée with Pecan Almond Biscotti

or

Chocolate Mousse, Toasted Hazelnuts, Strawberries, Whipped Cream

or

Viennese Apple Strudel a la Mode, Homemade Strawberry Ice Cream, Whipped Cream

\$55 per person / \$27.50 per child under 11 & 20% gratuity & tax