



Mother's Day Brunch May 12, 2024

First Course:

Caesar Salad,

Homemade Croutons, Shaved Parmesan Cheese

or

Potato and Spring Onion Vichyssoise (Chilled),

Brioche Crouton, Crème Fraîche, Chives

or

Cheese Plate of St. Angel Brie and Sweet Grass Dairy Thomasville Tomme,

Apricot Chutney, Marcona Almonds, Olive Tapenade, Crostini

Main Course:

Palatschinken (Austrian Crêpe),

Strawberry Cheese Filling, Toasted Almonds, Strawberry Compote, Whipped Cream,

Organic Gluten Free Sausage, Poached Egg

or

Pork Tenderloin

Porcini Mushroom Sauce, Garlic Mashed Potatoes, Asparagus

or

Crab Cakes Eggs Benedict,

Super Lump Crab, English Muffin, Sauce Hollandaise, Fresh Greens

or

Seafood Medley,

Chilled Shrimp, Oysters, Half Lobster, Scallop Seviche,

Asparagus, Cocktail Sauce, Aioli, Fresh Greens, French Bread

or

Beef Rib Roast,

Roasted Garlic Mashed Potatoes, Roasted Vegetables, Jus, Horseradish Sauce

or

Roasted Duck Confit,

Au Gratin Potatoes, Celery Root Purée, Spinach, Wine & Berry Coulis

or

Vegetarian Plate,

Pan Seared Tofu, Roasted Seasonal Vegetables, Carolina Gold Rice

Dessert:

Vanilla Panna Cotta, Pistachios, Strawberries, Whipped Cream

or

Espresso Crème Brûlée, Pecan Almond Biscotti

or

Chocolate Decadence Cake, Flourless Chocolate Cake, Toasted Hazelnuts, Strawberries, Whipped Cream

or

Homemade Basil Ice Cream, Short Bread Cookie, Strawberry Compote, Whipped Cream

\$60 per Adult / \$30 per child under the age of 11