



Brunch Menu - April 2024

First Course:

Cesar Salad,

Parmesan, Homemade Croutons, Caesar Dressing, White Silano Anchovies

or

Vichyssoise (Hot Potato and Leek Soup), Herbed Croutons

or

Burrata,

Heirloom Tomatoes, Basil, EVO Olive Oil, Balsamic Reduction

Main Course:

Palatschinken (Austrian Crêpe),

Strawberry Cream Cheese Filling, Whipped Cream, Poached Egg and Organic Gluten Free Sausage

or

Newman's Shrimp and Grits, Seasonal Vegetables, Romesco Sauce

or

***Smoked Salmon and Fried Green Tomato Benedict (1 of each),**

Poached Eggs, Seasonal Vegetables, Home Fries, Hollandaise Sauce

or

Grilled Pork Rib Eye, Seasonal Vegetables, Home Fries, Mushroom Sauce

or

Pan Seared Antarctic Salmon,

Roasted Fingerling Potatoes, Blistered Tomatoes, Seasonal Vegetables, Lemon Butter Caper Sauce

Dessert:

Viennese Apple Strudel (with Cinnamon and Walnuts), Whipped Cream

or

Chocolate Decadence Cake, Strawberries, Whipped Cream

or

Espresso Crème Brulée, Lemon Zest, Meringue