



## 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, Hollandaise, Fresh Greens

*or*

Seafood Medley,

Chilled Shrimp, Oysters, Half Lobster, Scallop Ceviche,

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*