



## *Easter Brunch Menu - April 20, 2025*

### *First Course:*

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

*or*

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

*or*

**Cheese Plate of Hornbacher and St. Angel Brie**, Deviled Egg, Shallot Jam, Olive Tapenade,  
Cherry Tomato, Marcona Almonds, Crostini

### *Main Course:*

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

*or*

**Lobster Cavatappi**, Creamy lobster Sauce

*or*

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

*or*

**Curried Chicken Salad à la Queen Elizabeth**, Mixed Greens, Brioche Bun, Pickled Onions

*or*

**Marinated Grilled Flank Steak**, Spoon Bread Fritter, Broccolini, Sun-Dried Tomato Chimichurri

*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 Crèmeux**, Toasted Hazelnuts, Strawberries, Whipped Cream

*or*

**Viennese Apple Strudel**, Homemade Cinnamon Ice Cream, Whipped Cream

*\$60 per person / \$30 per child under 11 plus 20% gratuity & tax*