



# Happy Easter

## Celebrating Sunday April 16<sup>th</sup>, 2017

10:30am-3:30pm

\$60 per person

Brunch Menu:

### Appetizers:

Please Choose One

#### ~ Baby Arugula Salad ~

Beet Carpaccio, Honeyed Pinenut Brittle, Buttermilk Blue Cheese, Cara Cara, Moscato Vinaigrette

*Suggested Wine: Sauvignon Blanc, Decoy, Sonoma County, CA, 2014 11*

#### ~ Waffle Latkes ~

Smoked Salmon, Crème Fraiche, Arugula, Pickled Red Onions, Crisp Capers

*Suggested Wine: Gruner Veltliner, Leth, Steinagrund, Austria, 2014 10*

#### ~ Breakfast Scone ~

Shaved Prosciutto, Aged Gruyere, Sunny Side Up Egg, Cheddar Scone, House-Made Gooseberry Preserves

*Suggested Wine: Txacoli, Xarmant, Arabako Txakolina, Spain, 2015 11*

### Entrees:

Please Choose One

All Entrees Served with Skillet Potatoes

#### ~ Grilled Shrimp & Drunken Mushroom Frittata ~

Ginger Marinated Grilled Shrimp, Trio of Potatoes, Fiddlehead Ferns,

Sunburst Squash, Drunken Goat Cheese, Lobster Sauce

*Suggested Wine: Riesling, BEX, Mosel-Saar-Ruwer, Germany, 2014 10*

#### ~ Duck & A Biscuit ~

Crisped Leg of Duck Confit, Buttermilk Biscuit, Sausage Gravy, Braised Baby Kale,

One Egg Your Way, Dried Wild Blueberry Sauce

*Suggested Wine: Tannat, Garzon, Uruguay, 2013 12*

#### ~ Braised Beef Short Rib Benedict ~

Poached Free Range Eggs, Jalapeno Cornbread, Avocado, Marinated Tomato, Hollandaise Sauce

*Suggested Wine: Zinfandel, 1000 Stories, Bourbon Barrel Aged, Mendocino, CA, 2014 14*

#### ~ Chicken & Waffle "French Dip" ~

Comtè Polenta, Bacon Aioli, Blackberry Preserves, Maple-Chicken Broth

*Suggested Wine: Pinot Noir, Virginia Dare, Russian River Valley, CA, 2014 13*

#### ~ Fried Green Tomatoes ~

Jumbo Lump Crab, Brie Mousse, Chives, Citrus Butter

*Suggested Wine: Chardonnay, Meiomi, Monterey-Sonoma-Santa Barbara, CA, 2014 11*

### Desserts:

Please Choose One

#### ~ Arborio Rice Pudding ~

Chocolate Cup, Apricot Preserves, Cardamom Lace Cookies

*Suggested Wine: Late Harvest Chardonnay-Sauvignon Blanc Blend, Franz Haas, Manna 2011 15*

#### ~ Lemongrass Grilled Pineapple ~

Angel Food, Coconut Sorbet, Vanilla-Rum Sauce

*Suggested Wine: Ben Ryè, Donna Fugata, Passito Di Pantelleria, 2014 21*

#### ~ Chocolate Pecan Pie ~

Whiskey-Maple Milk Chocolate Sauce, Salted Caramel Gelato

*Suggested Wine: Inniskillin, Icewine, Vidal, Niagra Peninsula, 2015 20*

**Executive Chef: Russell Braitsch**

A 20% Gratuity will be added to Parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness