

Easter Brunch

April 24, 2011

Starters

(choice of one)

Housemade Grain & Nut Granola Parfait
Vanilla Yogurt, Honey, Fresh Berries

Asparagus Bisque
Shiitake Crisps

Baby Green Salad
Grilled Hearts of Palm, Avocado, Red Grapefruit, Citrus Vinaigrette

Main Course

(choice of one)

Brioche French Toast Strata (18)
Blueberry Compote, Applewood Smoked Bacon, Maple Syrup

Eggs Chesapeake (25)
Poached Egg, Jumbo Lump Crab Cake, Hollandaise
Home-fries, English Muffin

15ria Frittata (20)
Local Farm Eggs, Arugula, Caramelized Onion, Country Ham Gruyere Cheese
Home-fries, Flatbread Toast Points

Mussels and Frites (24)
PEI Mussels with Melted Leeks and a Saffron Cream Sauce
House Cut French Fries, Lemon Aioli

Pan Seared Organic Salmon Salad (29)
Baby Spinach, Shaved Fennel, Olives,
Orange Sections, Blood Orange Vinaigrette

Grilled Ham Steak (25)
Sweet Potatoes, Vanilla-Citrus Sauce

Black Pepper Tagliatelle (22)
Asparagus, Parmesan Cream Sauce

Grilled Baby Lamb Chops (38)
Goat Cheese-Potato Gratin

Dessert Buffet

Coconut Cake Red Velvet Sin Cake

Lemon Meringue Tartlets Pineapple Upside Down Cake Carrot Cake

Note --- Entrée Price includes choice of one starter and dessert buffet