

Easter Brunch, Sunday, April 12, 2009

DRAFT: Subject to Change

Appetizer, choice of:

Cream of Asparagus and Leek Soup

Crispy Leeks; Crème Fraîche

Grilled Quail with Maple Syrup Glaze

French Toast, Roasted Local Apples

Surry Sausage Pâté

Pâté of Local Virginia Smoked Pork Sausage; Corn Pancake; Roasted Local Apples

Smoked Salmon

Toast Points; Smoked Salmon Pâté

Baby Arugula Salad with Crispy Goat Cheese Round

Grape Tomatoes, Hard Boiled Quail Egg, Hot Bacon Dressing

Entrée, choice of:

Eggs One Block West*

Crab Cake, Canadian Back Bacon, Poached Local Egg, Pimentón Sauce

Grilled Rainbow Trout

Asparagus and Southwestern Home Fries

Morels and Pappardelle

Morel Mushrooms and Wide Egg Noodles in Thyme Cream

Shepherd's Pie

Local Lamb and Vegetables under a Mashed Potato Crust; Sautéed Spinach

Petite Filet Mignon

Four Ounce Filet; Sauté of Spinach, Tomatoes, Roasted Garlic, and Crabmeat

Dessert, choice of:

Crêpes with Strawberries

Orange Crème Anglaise

Crème Brûlée

Baked Vanilla Custard with Crispy Sugar Topping

Tiramisù

Layers of Mascarpone and Espresso-Soaked Lady Fingers

Chocolate Mousse

The Classic with Whipped Cream and Chocolate Straw

\$35 per person, beverages, taxes, and gratuity not included.

** Served raw or undercooked or may be ordered undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*