

# Easter Brunch

## FIRST

SOUTHERN SEAFOOD CHOWDER  
clams, snapper, shrimp, applewood bacon, smoked heirloom tomatoes

CORNMEAL CRUSTED APALACHICOLA OYSTERS  
tomato-horseradish remoulade

ROASTED RAINBOW BEET SALAD  
goat cheese, pistachios, arugula, provençal vinaigrette

GRILLED HEARTS OF ROMAINE LETTUCE  
italian cherry tomato, aged balsamic, creamy parmesan dressing

THREE CHEESE RAVIOLI  
buttered asparagus tips and lemon basil cream

## SECOND

GULF SHRIMP FETTUCCINE  
garlic, lemon, parsley, white wine butter sauce

COUNTRY HAM AND MUSHROOM OMELETTE  
gruyere cheese, chives, crispy bacon strips, yukon gold hash browns

PAN SEARED ATLANTIC FLOUNDER  
farmer's market vegetables, whipped potatoes, ramp butter

SKILLET ROASTED SPRINGER FARMS ROSEMARY CHICKEN  
new potatoes, haricots verts, pancetta, caramelized lemon

PRIME RIB AND POTATO HASH  
fried farm egg, sweet peppers and onions, cotton row hot sauce

## THIRD

NEW YORK CHEESECAKE  
whipped cream

LEMON MERINGUE TART  
garden berries

WARM CHOCOLATE MOLTEN CAKE  
vanilla bean crème anglaise

*\$42 per person*