

1st

Green Salad

goat cheese crostini, pine nuts, honey, Asian pear

Baby Root Vegetable Salad

basil pesto, pimentón aoili, frisée

Heirloom Tomato Salad

watermelon, ricotta salata, sherry vinegar

Burrata Crostini

roasted tomatoes, basil

Summer Squash Soup

crabmeat

Gulf Shrimp

tempura fried, grapefruit, cilantro, niçoise olives, sambal

Corned Beef Hash

hot spring egg, parsley sauce

2nd

Scrambled Yard Eggs

yellow corn grits, Benton's bacon, homefries

Eggs Benedict

poached eggs, pork belly, roasted tomatoes, hollandaise

Prime Beef Flatiron

sunny side egg, homefries, shallot vinaigrette

Slow Cooked Lamb

braised fennel, pistachio puree, watercress

Pimento Grilled Cheese

heirloom tomatoes, Benton's bacon, arugula salad

Gulf Shrimp

miso brown butter, swiss chard, turnip puree

Alaskan Halibut *5.00 supplement*

wild mushroom vinaigrette, country ham

3rd

Goat Cheese Mousse

marcona almonds, honey, figs

Beignets

chocolate and coffee pot de crème

Cereal Milk Panna Cotta

black mission figs, peaches



Sunday Brunch
September 19, 2010
25.00 per person