



Easter Brunch 2012

11:00 a.m. to 3:00 p.m. \$35 per person

First Course

Pigs in a Blanket

Buttermilk Pancake, Smoked Pork, Texas Whiskey-Maple Syrup

Oysters on the Half Shell

Bloody Mary Granita

Hearts of Romaine Caesar Salad

Crispy Pancetta, Chopped Egg, Grana Padana

Fried Green Tomato BLT

Basted Egg, Bacon-Onion Relish, Ancho-Honey

Vichyssoise

Chilled Potato Leek Soup, Smoked Salmon

Second Course

Norwegian Halibut

English Pea Puree, Potato-Leek Cake, Easter Radish

Brisket and Eggs

Smoked Tomato Grits, Buttermilk Biscuits

Grandma Minnie's Fried Chicken

Blue Corn Waffles, BLis Maple Syrup

Chorizo n' Eggs Burrito

Avocado Crema, Smokey Beans, Salsa Fresca

Hard Smoked Salmon

Dill Whipped Cream, Crispy Caper Berries, Artisan Bread

Jumbo Lump Crab Benedict

Roasted Poblano Hollandaise, Cheddar-Leek Hashbrowns

Third Course

Creme Brulee

"Fruity Pebbles" Cereal

Blue Plate "Cadbury" Egg

Molten Chocolate Cake, White Chocolate Ganache

Goey Cinnamon Roll Bread Pudding

Cream Cheese Semifreddo