

FARMHOUSE BRUNCH

\$ 55 PER PERSON

House Baked Bakery Basket
fruit preserves

House-Made Cranberry Pecan Granola
organic yogurt, clementines

Brioche French Toast
wild huckleberries, candied orange

Banana Pancakes
new york state maple syrup

Sunchoke Soup
battered maine lobster, osetra caviar, pickled celery

Country Paté & Duck Liver Mousse
stone fruit mostarda, pistachios, toasted brioche

Roots, Shoots, Fruits & Leaves
goat's cheese, almond oil- ice wine vinaigrette

Soft Farm Egg Ravioli

sheep's milk ricotta, spinach, rosemary crumbs

Hand-Cut Tagliatelle

san marzano tomatoes, crisp garlic, torn basil

Wild Nettle Risotto

ricotta salata, mangalica ham

Smoked Salmon & Soft Poached Egg

potato pancake, hollandaise, pimenton

Bacon & Eggs

berkshire pork belly, sunnyside egg, creamy grits

Charmoula Grilled Black Bass

saffron farroto, black olive, trevisio

Wagyu Beef Short Rib Sandwich

horseradish crème fraîche, spicy fried onions

Passion Fruit Mousse

white chocolate emulsion, cashew croutons

Dark Chocolate Souffle

raspberry coulis, chocolate sorbet

Apple-Walnut Strudel

white wine sabayon, cassis sorbet

CHEF BRIAN LEWIS