



Sunday Brunch

March 8th, 2009

~ First Course ~

Organic Bibb Lettuce, Piquillo Peppers, Pine Nuts, Smoked Paprika-Buttermilk Dressing
Tasmanian Crab Salad, Green Goddess Dressing, Arugula, Hearts of Palm
Macadamia Nut Waffle, Carolina Quail Breast, Sweet Potato Caramel
Home Made Salmon "Lasagna", Meyer Lemon Aioli, Blood Orange
Ocean Garden Shrimp "Cocktail", Piquillos, Chickpea Puree

~ Main Course ~

Crispy Canadian Duck Breast, Braised Collards, White Bean Puree, Chinese Style Barbecue
Steak & Eggs, Beef Ribeye, Fingerling Potatoes, Sunny Side Up Egg, Red Wine Jus
Seared Atlantic Tilefish, Wilted Spinach, Mustard Grits, Beurre Rouge
Pan Roasted Scallops, Marinated Potato Salad, Cucumber Vinaigrette
Keegan Farm Egg Omelet, Tasmanian Crab, Speck, Hollandaise

~ Desserts ~

Apple Cobbler with Dried Fruit & Vanilla Ice Cream
Brown Butter Almond Cake, Crème Fraîche, Pear
Black Bottom Crème Brûlée, Caramelized Banana
Chocolate Mousse, Caramel Sauce, Cocoa Nib
House-made Ice Creams or Sorbets

Three Course Brunch \$39

**The use of cellular phones is prohibited in the dining room.*

*If you need to use your cellular phone, please ask your server to escort you to an appropriate area of the Inn.
Thank you for your cooperation.*