



MOTHER'S DAY BRUNCH

Chilled Delights

Poached Georgia shrimp,
crab claws, mussels
*Bourbon cocktail sauce, mango mustard,
mandarin orange mignonette*

House made terrines
*Mushroom & local pickled vegetables
Low country wild game with cranberry chutney*

Cheese Display

Leaves & Salads

Local beet salad
*Marinated baby tri-color beets, herbed sherry
vinaigrette, sweetgrass dairy goat cheese*

Georgia Buratta
*Heirloom tomatoes, micro greens, torn basil,
aged balsamic reduction*

Mixed artisanal Fraise green salad
*Baby heirloom tomatoes, spring cucumber,
roasted peach cardamom vinaigrette*

Ambrosia
*Lychee, grapes, pecans, mandarin oranges,
pineapple & kiwi*

Smoked Fishes

Pecan smoked Georgia trout,
smoked salmon, peppered mackerel
*Capers, chives, egg whites & yolk, red onion and
fresh lemon*

Chilled Soup

Cucumber & tomato Gazpacho
shooter

From Our Bake Shop

Assortment of freshly baked
muffins, Danishes and croissants

Chef's Corner

Farm fresh eggs prepared to order
*Bacon, sautéed spinach, mushroom, peppers,
white cheddar, asparagus*

Hot Breakfast Creation

Crispy apple wood bacon & country
sausage

Low country eggs benedict
*Fried green tomato, goat cheese chive
hollandaise*

Homemade stuffed cheese blintz
Raspberry drizzle

Belgian waffle
Vermont maple syrup, whipped Chantilly cream

Carving Station

Salmon en croute
*Wrapped in puff pastry, sautéed leeks & wild
mushrooms, white wine orange beurre blanc*

Stuffed roasted leg of lamb
Fig, apricot, spinach and smoked Gauda

Hot Creation

Blue Hill roasted beef tenderloin
Fava beans and wild oven dried tomatoes

Georgia mountain trout
Southern succotash

White Oak chicken roulade

Wild rice
Pine nuts

Duck confit

Thyme Onion Potatoes

Sweet Temptations

Peach crème brûlée

Strawberry fruit tarts

Almond-orange financier

Mini chocolate doughnuts

75. per guest
38. per child up to 12 years old