



INNOVATIVE • CLASSIC • CUISINE

EASTER BRUNCH

APRIL 4, 2010

Prix Fix \$39

The question of gratuity is left entirely to your discretion.

Menu Available À la Carte Upon Request

FIRST COURSE

HORIZONS SIGNATURE LOBSTER BISQUE

Butter Poached Lobster and Roe Oil

ROASTED BABY BEETS

Petite Sorrel, Hawaiian Heart of Palm Puree and Truffle Syrup

SUNBURST FARMS SMOKED MOUNTAIN TROUT SALAD

Smoked Bacon Fritters and Horseradish Crème Fraîche

SHAVED PROSCIUTTO DI PARMA

Lavender Compressed Melon, Candied Walnut Crumble and Elixer Vinegar

ESPELETTE STEWED CHICKPEAS

Crispy Salsify and Fennel Pollen Salad

SECOND COURSE

SUNBURST FARMS SMOKED TROUT EGGS BENEDICT

Wilted Spinach and Meyer Lemon Hollandaise

HORIZONS' SIGNATURE OMLETTE

Maine Lobster, Mascarpone, and Grilled Scallions

FRENCH TOAST "PEACHES & CREAM"

Peach Compote, Whipped Cream and Local Honey

HISTORIC HOTELS
of AMERICA

NATIONAL TRUST FOR HISTORIC PRESERVATION



2 EGGS YOUR WAY

Hash Browns, Chicken Apple Sausage and Benton's Bacon

STEAK & EGGS

4oz Cedar River Fillet of Beef, Eggs Your Way, Hash Browns and Asparagus
Additional Charge of \$10.00

STRUBE RANCH KOBE BURGER

Grilled Kobe Burger, Lettuce, Tomato and Beer Battered French Fries

CAROLINA SHRIMP & GRITS

Creamy Anson Mills Grits, Chicken Apple Sausage and Scallions

DESSERT

CARAMELIZED PANKO "BREAD PUDDING"

Orange Cinnamon Ice Cream and Cranberry Gelée

CHOCOLATE & CHAMBORD GÉNOISE

Espresso Marsala Reduction, Coffee Brittle and Double Chocolate Sorbet

WHITE CHOCOLATE & PUMPKIN SEMIFREDDO

Ginger Sabayon, Warm Polenta Cake and Walnut Nougat

SELECTION OF LOCAL AND IMPORTED CHEESES

Traditional Accompaniments