

Mother's Day Brunch 2020

Breakfast

~ Waffles ~

Chocolate and Vanilla Marble Malted Waffles
Macerated Berries and Vanilla Whipped Cream
Maple, Orange, and Caramel Syrups

~Eggs Benedict Florentine~

Spinach, Roasted Tomato, Grilled Lemon Béarnaise

~Omelets Made to Order~

“Signature Mother's Day Omelet”

Roasted Asparagus, Mushroom, English Peas, Crème de Brie, Lobster Hollandaise

Other Toppings: Smoked Bacon, Sausage, Ham, Roasted Cipollini Onion, Oil Cured Peppers,
Spring Mushrooms, Sautéed Spinach, Roasted Tomato, Grape Tomato,
Swiss Cheese, Cheddar Cheese, Béarnaise Sauce

~Monte Cristo Quiche~

Mornay, Ham, Gruyere, Croissant, Raspberry Jam

~Applewood Smoked Bacon, Whole Hog Sausage, and Chicken Blueberry Sausage~

~Ricotta Cheese Blintzes~

Cottage Cheese, Orange, Citrus Fennel Marmalade

~The Inn's Signature Hash Brown Casserole~

Cheddar, Sour Cream, Sweet Onion

~Breakfast Pastries, Assorted Quick Breads, & Croissants~

Greenery

~Southern Style Chopped Salad~

Hard Egg, Tomato, Bacon, Blue Cheese, Vegetable Pickles, Catalina and Buttermilk Dressings

~Treviso and Arugula Caesar Salad~

Lemon Parmesan Dressing, Pesto Croutons, Pickled Onion, Bagna Cauda Foam, Focaccia Crumbs

Martinis

~Peach Melba Martini~

Marinated SC Peaches and Curd, Raspberry, Vanilla Greek Yogurt, Cocoa Oatmeal Streusel,
Chocolate “Croutons”, Mint

~Oil Cured Tuna Nicoise ~

House Cured Tuna, Shredded Iceberg, Marinated Potato and Beans, Olive, Egg, Green Goddess

**Menus subject to change.*

Soup & Appetizer

~The Inn's Signature She Crab Soup ~
Sherry, Carolina Gold Rice, Lump Crab

~Prosciutto Wrapped Asparagus~
Mimosa Butter Sauce

Chilled Selections

~Iced Seafood Display~
Court Bouillon Poached Cold Water Shrimp and Snow Crab Claws
Traditional Cocktail Sauce, Brandy Aioli, Lemon

~Smoked Salmon and Sunburst Trout~
Dill Cream Cheese, Whipped Egg, Red Onion Jam, Diced Tomato, Capers
Pumpnickel Toast, Bagel Chips, Crostini

~Artisan Cheese Display~
Local Cheese Selections
Lusty Monk and Honey Mustards, Fresh and Dried Fruits, Marcona Almonds, Cornichons

Carving Station

~Beef Wellington ~
Angus Tenderloin, Mushroom Duxelle, Golden Pastry, Sauce Bordelaise

~Root Beer Glazed Southern Ham~
Honey Mustard, Herb Aioli, Cheddar Chive Biscuits

Hot Selections

~Tarragon Crusted Halibut~
Pink Peppercorn and Grapefruit Butter, Piquillo Pepper, Fresh Picked Herbs

~ Herb Seared Turkey Paillard~
Sea Island Pea Succotash, Basil Jus, Crispy Basil

~Southern Style Hoppin' John~
Carolina Gold Rice, Yellow Eye Peas, Smoked Turkey Wings, Cultured Butter

~Roasted Baby Vegetables and Caramelized Brussel Sprouts~
Benne Seed Oil, Tamari, Lemon

**Menus subject to change.*

Desserts

Dark Chocolate Mint Parfaits

Blood Orange Tarts

Vanilla Bean Cream Cheese Bundt Cakes

Pistachio Orange Cardamom Sticky Buns

Vanilla Bean Ice Cream

Scones and Assorted Accompaniments

Chef's Selection of Petit Fours and Truffles

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