

THE
SUNDIAL
RESTAURANT, BAR & VIEW

easter brunch

sunday april 24, 2011

~beginning~

lobster bisque
crème fraîche, butter braised lobster

minted melon consommé
heirloom melons, mint, berries

spring cherry blintz
ricotta, tart spring cherries

Spring tomato salad
cherry tomato, baby lettuce, buttermilk dressing, fried Vidalia onions

caesar BLT
romaine, parmesan, oven dried tomato, pancetta

~main~

osso bucco pork
bacon braised collard greens, black eyed peas

roasted breast of chicken
warm potato salad, Vidalia onion jam, roasted chicken jus

pan seared Flounder "Oscar"
crab cake, asparagus, sauce maitaise

balsamic Barbeque braised short ribs
cheese grits cake, poached eggs

tofu "scramble"
vegetable quinoa blend, pea tendrils, oven dried tomato pesto

stuffed French toast
spring strawberries, mascarpone, maple syrup

~finish~

chef khoi's easter delight

Christian Messier
Executive Chef

3 course menu: \$45 per person

Does not include tax, tip & beverage
18% gratuity will be added to all checks

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.