



EASTER BRUNCH

at THE HERMITAGE HOTEL

STARTER DISPLAYS

Seafood Display

*Poached Shrimp, Oysters on the half Shell,
Green Lip Mussels, Rose Mignonette*
WITH GINGER, BLOODY MARY COCKTAIL SAUCE,
CREOLE MUSTARD, TABASCO, LEMON WEDGES

Corn and Spring Onion Hush Puppies

Cajun Aioli

House Cured Salmon

Capers, Lemons Herb Crème Fraîche, Mini Bagels

Charcuterie

*Pickled & Marinated Vegetables,
Local Artisanal Selection of Cheese*

Sliced Local Seasonal Fruit & Berries

“Dill” Deviled Eggs

Smoked Trout Roe, Fresh Dill

New Baby Potatoes

*First of the Season Green Peas,
Crispy Country Ham*

Whipped Burrata

Grilled Asparagus, Roasted Tomatoes, Aged Balsamic

Green Beans

*Shaved Radishes, Pickled Red Onions, Pesto,
Marcona Almond*

Kale “Caesar”

*Rustic Herbed Croutons, Grated Parmesan,
Lemon Caesar Dressing*

BREAKFAST STATIONS

Scrambled Eggs

Tennessee Sausage Links, Bacon

Mini Waffle Station

Seasonal Fruit, Berry Compote, Whipped Cream, Maple Syrup

CARVING STATIONS

Peach Glazed Ham

Pecan Bourbon Butter

Roasted Leg of Lamb

Pea Mint Pesto

Slow Roasted Garlic & Thyme Prime Rib

Horseradish Creme Fraiche

TRADITIONAL SIDES

Asparagus

Lemon Dressing

Creamy Grits

with Tasso Ham Gravy

Roasted Sweet Potatoes

Confit Garlic Mashed Potatoes

Glazed Local Beets

Roasted Spring Vegetables

DESSERTS

French Macarons

Assorted Flavors

Angel Food Cake

with Fresh Berries and Whipped Cream

Key Lime Pie

Strawberry Cheesecake

Chocolate Fudge Cake

Coconut Cupcakes

Fresh Fruit Tarts

Passionfruit Meringue Tarts

\$76++ FOR ADULTS AND \$26++ FOR CHILDREN

