

DRISKILL GRILL



EASTER BRUNCH

April 16, 2017
10am to 4pm

BAKERY CREDENZA

OFFERING A SELECTION OF FRESHLY BAKED DANISH PASTRIES
AND ACCOMPANIMENTS

FIRST COURSE

CHALLAH BREAD PUDDING

Texas Pecans, Poached Huckleberries, Bacon Fat Powder,
Tanariva Crème Anglaise

SECOND COURSE

FOIE GRAS TORCHON

Macerated Blackberry, Pickled Mustard Seed, Toasted Brioche
Ratifa de Champagne Glaze

Or

TOMATO TART TATIN

Local Cherry Tomato, Whipped Crème Fraiche,
Herb Salad, Saba

ENTRÉE COURSE

Choice of:

CONFIT RABBIT BENEDICT*

Rabbit Croquette, Local Succotash, Hollandaise,
Poached Farm Egg, Verjus Rouge Reduction

or

CHORIZO AND SMOKED CHEDDAR PANCAKES & WILD BOAR TENDERLOIN

Amish Smoked Cheddar, Local Chorizo, House Cultured Butter,
Candied Jalapeno, Sugarman's Maple Glaze

or

CRISPY GOAT CHEESE STUFFED MOREL MUSHROOM

Sweet Pea Puree, Pickled Beet, Popcorn Shoots, Herbed Breadcrumbs,
Chive Beurre Monte

DESSERT

THREE TIERS OF FRENCH PASTRIES AND PETIT FOURS

\$110 per person

\$12 per person Mimosa Bar

*There is a risk associated with consuming raw or under cooked foods such as meat, poultry or seafood products especially if you have certain medical conditions.
Items are prepared to your specific request of doneness. Dressings may contain raw egg. Please make us aware of any dietary restrictions.
20% gratuity will be added to all checks.