

Display Stations

Parfait of Vanilla Yogurt, House Made Granola, Fresh Berries

North Carolina Artisan Cheeses, Charcuterie, Jams, Jellies & Mustards

Fresh Baked Breads & Pastries, Artisan Crackers

Hot Smoked Salmon, Cucumber-Radish Salad, Dill Crème Fraîche

Soups & Salads

Fennel Soup, Caramelized Fennel, Rhubarb, Walnuts, Green Asparagus

Strawberry Gazpacho, Pickled Jalapeño, Carolina Shrimp, Coriander

Charred Beet Salad, Arugula, Raspberries, Chevre, Toasted Pistachios

Shaved Asparagus, Baby Spinach, Boiled Egg, Bacon, Sherry Vinaigrette

Grilled Romaine Hearts, Aged Parmesan, Croutons, Caesar Dressing

Entrées

Roasted Sea Bass, Polenta, Onion, Fennel, Potatoes, Lobster Nage

Organic Chicken Breast, White Bean Cassoulet, Pomegranate BBQ

Marinated Rack of Spring Lamb, Mint, English Pea Cous-Cous, Garlic Jus

Maple Glazed Heritage Farm's Ham, Pea and Morel Cream

Ragout of Roasted Spring Vegetables

Quiche Lorraine Crispy Artichoke, Gruyere, Spinach, Black Truffle

Eggs Benedict Traditional or Jumbo Lump Crab Cake

Desserts

Litchi Mousse, Strawberry Confit, Lime Biscuit, Marshmallow, Macaron

Coconut Dacquoise, Milk Chocolate Mousse, Dark Chocolate Glacage

Citrus Gateaux, Orange Mascarpone, Orange Supremes, Meringue

Carrot Cake, Caramelized Pineapple, Cream Cheese Frosting

Granny Smith Apple Cream, Hazelnut Cake, Vanilla & Tonka Bean

Earl grey Shortbread, Lemon Curd, Marigold Honey, Pine Nuts

Easter Garden

Chocolate Bunnies

Caramel Quail Eggs

Passion Fruit Eggs

Yuzu Sunball Lollipops

Raspberry-Rose Macarons

Vanilla Cream Eclairs

The consumption of raw or undercooked animal products may lead to an increased health risk.