



—THE INN ON—
BILTMORE ESTATE®

Easter Brunch 2019

Breakfast Offerings

~ Belgian Waffles ~

Assorted Toppings: Macerated Fruits, Whipped Cream, Candied Nuts

~Biltmore Benedict~

Chef Poached Eggs, Sizzled Canadian Bacon, Sauce Choron

~Omelets Made to Order~

Farm Fresh Eggs, Egg Whites, Egg Beaters, Fresh and Roasted Vegetables, Local Cheeses

~Mini Crust-Less Quiche~

Spinach, Bacon, Caramelized onions, smoked Mozzarella, Fennel Bechamel

~Applewood Smoked Bacon and Whole Hog Sausage Links~

~Croissant French Toast “Puddings”~

Cream Cheese, Brown Sugar Streusel, Amaretto Cream

~The Inn’s Signature Hash Brown Casserole~

Cheddar, Sour Cream, Sweet Onion

~Breakfast Pastries, Hot Cross Buns, & Croissants~

Greens

~Estate Raised Baby Lettuces and Artisan Greens~

Honey Lavender Dressing, Blueberries, Celery, Belle Vitano Cheese, Toasted Hazelnuts

~Petit Romaine Spears~

Lemon Reggiano Dressing, Pickled Onions, Cured Olives, Roasted Tomato, Focaccia Croutons

Martini’s

~Strawberry and Burratta ~

Strawberry Compote, Balsamic, Arugula, Crisp Ciabatta

~ Hickory Smoked Sunburst Trout~

Roasted Vegetable Cream Cheese, Everything Bagel Chips, Caper, Red Onion Jam

Soup & Appetizer

~She Crab Bisque~
Truffle, Crème Fraiche, Chives

~Prosciutto Wrapped Asparagus~
Lobster Hollandaise, Charred Scallion Oil and Ash, Chervil

Chilled Selections

~Iced Seafood Display~
Chilled Cocktail Shrimp, Snow Crab, Lemon Aioli, Red Horseradish Sauce

~Smoked Salmon Display~
Traditional Accompaniments, Toasted Pumpernickel

~Artisan Cheese Display~
Black Pepper Infused Honey, Apple Butter, Toasted Baguette
Fresh Fruit & Berries

Carving Station

~Garlic Rubbed Leg of Lamb~
Horseradish Cream, Minted Apple Jam

~Bourbon Glazed Ham~
Lusty Monk Honey Mustard, Pineapple Chutney

Hot Selections

~ Herb Crusted Chilean Black Grouper~
Burnt Lemon Butter, Tomato Pepper Relish, Chervil

~Citrus Rosemary Brined Chicken~
Sea Island Pea Succotash, Sherry Mushroom Jus

~ Yukon Gold Whipped Potatoes~
Chive Crème Fraiche

~Sauté of Petite Spring Vegetables~
Roasted Shallot, Wine Vinegar

Desserts

Fresh Fruit Tarts with Honey lavender Cream
Lemon Blueberry Bundt Cake
Carrot Cupcakes
Strawberry Shortcake Parfaits
Assorted Petit Fours and Easter Cookies