

Williamsburg Inn[®]
MOTHER'S DAY BEVERAGES

LAVENDER "37" 16
sparkling wine | catoctin watershed gin
campari | lavender Ssyrup

VIRGINIA MARY 14
cirrus vodka | texas beach bloody mary mix
Restoration skewer

ABBY'S ROSE 14
carpano rossa | sloe gin
strawberry-rose syrup | sparkling rosé

WINES BY THE GLASS 14
house selection

MOTHER'S DAY BRUNCH MENU

CHEF'S SUNDAY AMUSE

FIRST COURSE

SPRING BERRY TRIFLE BOWL
lemon curd | vanilla yogurt | granola | banana

FARMER'S GREENS
hummus | tomato | avocado | raspberry vinaigrette
soft boiled egg | pita chips | everything spice

PEA, PROSCIUTTO & ASPARAGUS TART
cream cheese | pesto | parmesan cheese

ENTRÉES

STRAWBERRY CHEESECAKE STUFFED FRENCH TOAST
chocolate ganache | fresh berries
maple pepper bacon

JUMBO LUMP CRAB OMELET
farm fresh eggs | crème fraiche
chives | asparagus gremolata | cottage fried potatoes

SPRING VEGETABLE QUICHE
leeks | peas | spinach | goat cheese | spring onions
wild mushroom bisque | sherry | crème fraiche

TOMATO AND PIMENTO SHAKSHUKA
poached free range eggs | feta cheese
spinach | avocado | grilled sourdough focaccia

HERB CRUSTED PETITE PRIME RIB
twice baked potato casserole | broccolini
pinot noir jus

FENNEL POLLEN DUSTED CHILEAN SEA BASS
boursin whipped potatoes | haricot verts
baby carrots | lemon dill beurre blanc

DESSERTS

SPRING MELON TERRINE
lemon panna cotta | melon gelee
vanilla bean crèmeux | mint crystals

COCONUT TART
white chocolate cream | coconut financier
mango curd | passionfruit gel | coconut tuile

CHOCOLATE ALMOND TORTE
almond dacquoise | mascarpone cream
rosemary red currant coulis

*Brunch \$79.00 Per Guest
Includes Coffee, Juice, and Milk*

