

2941 Spring Brunch Menu

Three-course plated brunch-\$45 per person

Choose (1) appetizer, (2) entrées, (1) dessert

or

Five-course Buffet Brunch-\$60 per person

Your choice of any (5) items below

Menu includes 2941 signature breads, citrus beignets, coffee and iced & hot teas

Appetizer Selection

Asparagus Velouté
morel cream

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**Goat Cheese
Caesar Salad**

baby red romaine,
rosemary-parmesan
tuile

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Ricotta Tortelloni

Rosemary tomato,
parmesan, herb oil

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**Smoked Salmon
on Blinis**

scallion cream
cheese, dill,
crispy potatoes

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Yellow Fin Tuna Tartar

quail egg, smoked
caviar, chive oil

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Salad Niçoise

egg, red peppers,
haricots vert, capers

Entrée Selection

Scrambled Eggs
simply served with
brioche

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Traditional

Eggs Benedict
smoked salmon
Hollandaise sauce,
English muffin

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2941 Steak & Eggs

hanger steak,
eggs sunny side up,
mesclun salad,
home fries

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**Cheddar Cheese
Omelette**

wild mushroom,
mesclun salad

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**Pan Seared Wild
Scottish Salmon**

jasmine rice, Japanese
eggplant, asparagus,
tamarind sauce

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Maine Sea Scallops

asparagus marmalade,
Spring garlic, Vidalia
onion

Dessert Selection

Strawberry Crepes
vanilla crème
fraîche, rhubarb
marmalade

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Lemon

Ricotta Waffles
blueberry syrup,
lemon curd ice
cream

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**Chocolate Banana
Bread Pudding**

coffee ice cream

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**Fromage Blanc
Panna Cotta**

raspberry fool,
passion fruit syrup

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Seasonal Fruit Plate

**Add a pastry basket
to each table**

\$3.00 per person

Minimum order of 10

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croissant, danish,
cinnamon buns,
pain au chocolat,
ginger bread

*Cost does not include alcoholic or soft beverages, service charge (20%) or VA sales tax (5%).
2009 Spring menus are subject to change based on seasonal availability.*