

THE LEGEND OF THE FAWN & FABLE

BY

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Once upon a time, a fawn found herself lost while searching for mushrooms in the enchanted forest. As the shadows of the mighty oaks grew long all around her, she knew the night would soon fall. Her legs shivered in the mountain air, her stomach growled with hunger, and she felt fear creeping up her tail. She whispered to herself, "Please, a single acorn to eat and a warm pile of leaves for a bed. That's all I ask." As she spoke, a tear fell from her eye, glinting in the day's last light as it landed on the forest floor.

The trees themselves heard her plea. Honoring their pledge to serve any pure-hearted creature of the forest, they summoned their ancient mountain magic. Where the tiny doe's tear had fallen, an oak shoot rose and began to reach upward. The fawn watched in amazement as a grand transformation began. The tender sprout grew and grew, not into an oak, but into a majestic castle of rich wood and gleaming gold. Roots wrapped around roots, forming a doorway and a split staircase that welcomed the fawn to step forward.

After crossing the threshold, she was greeted by the most beautiful place she had ever seen. Rich tapestries hung from every wall, and soft pillows covered every surface. A fire crackled gently in a stately fireplace, warming her to the bone. Best of all, a long table was piled high with fine foodstuffs beyond her imagination ... not just because she had only ever eaten grasses, acorns, and leaves. The intoxicating smell of roasted meat, hearty vegetables, and refreshing libations drew her irresistibly to the banquet.

She dipped her muzzle into a tureen of soup, and as she lapped it up, an incredible transformation came over her as well. Within moments, she changed from a tiny fawn into a lionhearted princess. From that day, she vowed to rule over the forest with compassion and joy. All were welcome to share the warm beds of her castle and the fine fare of her table. She named her banquet hall Fawn & Fable so she would never forget her roots and the responsibility she bore for all guests who came to her mountain home.

Easter Brunch

\$165 per adult, plus tax & gratuity; \$60 per child (ages 5-12), plus tax & gratuity; Complimentary for children 4 and under

MIMOSA BAR

Cava

Avinyo, Cava, Brut, Reserva, Penedes, Spain 2022 • 25

Veuve Clicquot

Veuve Clicquot-Ponsardin, Yellow Label NV
Choose From: Watermelon, Pineapple,
Pomegranate NAD+, or Blood Orange
Veuve Clicquot 50 • Bottomless 150

BLOODY MARYS OF FABLE

A Touch of Spice

Tito's Vodka, Horseradish Spiked Tomato Juice, Olive,
Pickled Asparagus, Tajin Rim • 18

Desert Rose

Casamigos Blanco Tequila, Spicy Tomato Sangrita,
Lime, Olive, Celery Salt • 28

Smoke & Dagger

Illegal Mezcal, Spicy Tomato Sangrita, Lime, Olive,
Smoked Salt • 20

Liquid Breakfast

Belvedere Organic Vodka
Choice of 3 Garnishes: Spicy Shrimp,
Honey Pepper Bacon, Cheddar Cheese Cubes,
Shishito Peppers, Celery Hearts, Pickled Asparagus,
Dill Pickle Spears, Pickled Baby Carrots,
or Blue Cheese Olives
Salt Rims: Smoked, Celery, or Tajin • 29

ZERO-PROOF COCKTAILS

Pomegranate Sans-Gria 16

Pomegranate, Ginger Beer, Pineapple, Orange,
Passionfruit • 16

Watermelon Nojito

Watermelon • 16

CHILLED SEAFOOD DISPLAY*

Oyster Bar

West Coast Oysters, Meyer Lemons, Tabasco, Crackers,
Horseradish, Mignonette

Smoked Salmon & Caviar

Crème Fraiche, Fresh Dill, Chives, Fried Pumpernickel,
Blinis, Whipped Citrus Cream Cheese

Shrimp & Crab Cocktail^{DF GF}

Jumbo Poached Shrimp, Alaskan King Crab Legs,
Bloody Mary Cocktail, Old Bay Vinegar

CHARCUTERIE

Raclette & Jambon Station

Melted Alpine Raclette Cheese, Sliced Leoncini Ham,
French Bread

Individual Beef Tartare Spoons^{DF}

Caper, Shallot, Dijon, Cured Egg Yolk

Artisan Cheese Board

Domestic and Imported Cheeses, Dried Fruits and Nuts,
Prosciutto, Assorted Jams

FRUIT & SALADS

Fruit & Berry Display^{GF}

Assorted Melons, Dragon Fruit, Mango, Papaya,
Mixed Berries, Yogurt

Strawberry & Spinach Salad^{GF}

Spinach, Local Strawberries, Goat Cheese,
Sugared Pecans, Pickled Onions, Citrus Vinaigrette

Fennel & Orange Salad^{GF}

Mixed Greens, Pistachio, Feta, Honey, Grapefruit Dressing

We strive to source products from our on-site garden, local farmers, and purveyors to bring sustainable real-life magic to your plates.
Our local partners include Footprints Farm and Haines Farms.

GF: gluten-free • DF: dairy-free • V: vegetarian • VN: vegan

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items may contain ingredients that classify as the major nine allergens: eggs, milk, wheat, soy, shellfish, fish, peanuts, tree nuts, and sesame. Please notify your server of food allergies or dietary restrictions. Parties of 8 or more will have a 20% gratuity added to the final check. **Menu items and prices are subject to change.



FARM-FRESH EGGS

Prepared to Preference
Peppers, Chilies, Tomatoes, Mushrooms, Spinach, Olives,
Ham, Sausage, Bacon, Cheddar Cheese, Swiss Cheese,
Jack Cheese

BREAKFAST MEATS

Haines Farm Peppered Bacon
Maple Sausage Patties

CARVERY

Brown Sugar Cured Ham
Honey Mustard, Horseradish Cream

Dijon Herb Crusted Leg Of Lamb^{DF}
Minted Madeira Reduction

Bread & Butter

Soft Rolls, Cheddar Buttermilk Biscuits, Creamery Butter,
Nemacolin Honey

ENTREES

Herbed Spring Vegetable Medley^{DF GF V}

Mushroom Risotto^{GF}
Truffles, Mascarpone Cheese, Fresh Herbs

Orange French Toast
Brown Butter Syrup, Dark Chocolate Sauce,
Vanilla Whipped Cream

Crab and Avocado Eggs Benedict
Haas Avocado, Maryland Blue Crab, Sourdough Toast,
Tarragon Hollandaise

Seared Darne of Atlantic Salmon^{GF}
Mint And Sugar Pea Purée, Lemon Butter Sauce

Herb-Roasted Heritage Chicken^{DF GF}
Lemon Zest, Spring Garlic, Chicken Jus

Pepper-Crusted Tenderloin of Beef^{DF GF}
Roasted Fingerling Potatoes, Brandy Truffle Reduction

KIDS BUFFET

Mini Pizzas
Penne Pasta with Meatballs
Chicken Tenders with Honey Mustard
Lasagna
Buttered Vegetables^{GF}

PATISSERIE TOWERS

Blueberry Crumb Cheesecake
Chocolate Nest Topper Cake
Apricot Chiffon Pie
Dubai Chocolate Roll
Carrot Cake Cookies
Coconut Macaroon Nest
Tri-Lemon Meringue Tart
Hummingbird Cake
Biscoff Cookie Butter Bundt Cakes
Buckeye Brownie Bars
Grasshopper Verrines^{V GF}
Tiramisu Tart^{V GF}
Hot Cross Buns

ARABICA COFFEE & TEAS

