



Bed & Breakfast  
on Tiffany Hill

# breakfast at tiffany's

Two morning menus worthy of pearls

BY LAUREN EBERLE / PHOTOS BY J. SINCLAIR

Our fellow guests are sitting around the grand dining table, eager as children on Christmas morning. We begin passing pleasantries when the kitchen door slides open and Selena Einwechter appears bedecked in pearls, carrying a tray bearing our first course.

"Welcome to breakfast at Tiffany's," she says with a grin, "I'm thrilled to have you at

my table this morning."

And we couldn't be happier to be here. Situated on six acres of dreamy pastoral property in Mills River, North Carolina, the Bed & Breakfast on Tiffany Hill is just minutes from the bustling communities of Asheville, Hendersonville, and Brevard.

Of course, many guests opt to stay put, stroll the seven scenic gardens, snooze in the shaded hammock, or peruse a new book in the botanical sitting room.

"The beauty of this place is that you can do as much or as little as you'd like," says



A vanilla-citrus cup is a fresh complement to this dish. Create a vanilla simple syrup by bringing 1 cup water and 1 cup sugar to a boil. Add 1 vanilla bean and store in the refrigerator overnight. In the morning, toss with 1 can of mandarin oranges and 1 can of grapefruit, and refrigerate 1 hour before serving.

## Tiffany Hill's Christmas Crown Scramble

1 (10-oz.) package ready-to-bake frozen puff pastry shells

6 Tbsp. butter, divided use  
¾ cup chopped green and red bell peppers

1 ½ Tbsp. all-purpose flour  
1 ½ cups whole milk  
¾ cup (3 oz.) shredded Swiss cheese

½ cup (2 oz.) shredded Parmesan cheese

8 large eggs

2 Tbsp. chopped fresh chives (optional)

1. Bake pastry shells according to directions on package.

2. Meanwhile, melt 2 Tbsp. butter in a skillet over medium heat. Add peppers, and sauté until tender. Remove from skillet.

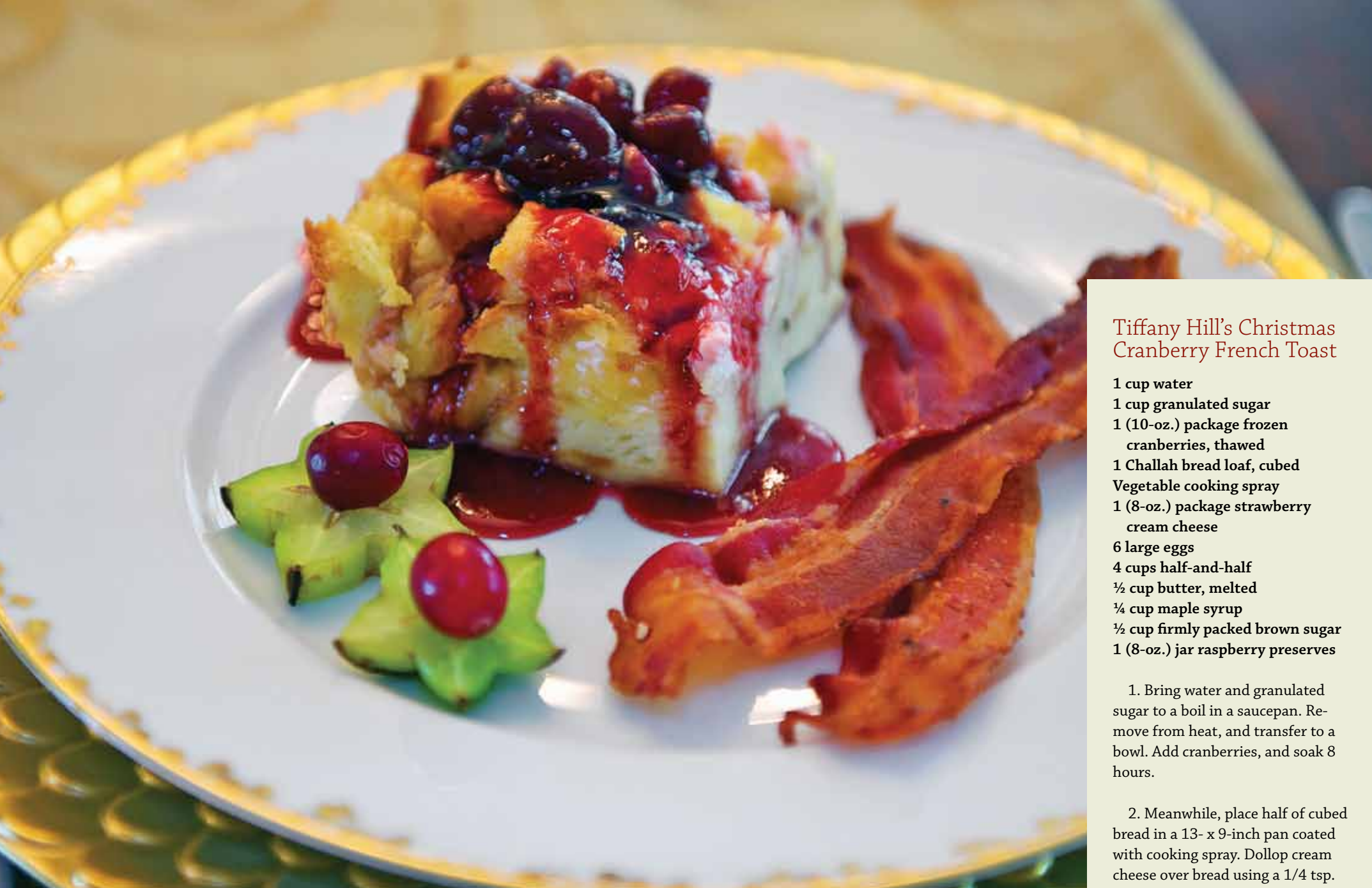
3. Heat 2 Tbsp. butter in a saucepan over medium heat. Add flour, and stir constantly until smooth. Stir in milk, and cook, stirring constantly, until mixture bubbles. Gradually add cheeses. Cook 5 minutes.

4. Melt remaining 2 Tbsp. butter in skillet over low heat. Crack eggs into skillet, and cook, without stirring, until eggs begin to set on bottom. Scramble by gently drawing cooked edges of eggs away from the sides of the skillet, forming large pieces. Cook, stirring occasionally, until eggs are thickened and moist. Stir in sautéed peppers.

5. Remove tops of puff pastry shells. Spoon egg mixture into pastry shells, and top with cheese sauce and chives, if desired.

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## Tiffany Hill's Christmas Cranberry French Toast

**1 cup water**  
**1 cup granulated sugar**  
**1 (10-oz.) package frozen cranberries, thawed**  
**1 Challah bread loaf, cubed**  
**Vegetable cooking spray**  
**1 (8-oz.) package strawberry cream cheese**  
**6 large eggs**  
**4 cups half-and-half**  
**½ cup butter, melted**  
**¼ cup maple syrup**  
**½ cup firmly packed brown sugar**  
**1 (8-oz.) jar raspberry preserves**

1. Bring water and granulated sugar to a boil in a saucepan. Remove from heat, and transfer to a bowl. Add cranberries, and soak 8 hours.

2. Meanwhile, place half of cubed bread in a 13- x 9-inch pan coated with cooking spray. Dollop cream cheese over bread using a 1/4 tsp. measuring spoon. Top with remaining bread. Whisk together eggs, half-and-half, melted butter, and maple syrup. Pour over bread, and press bread to absorb egg mixture. Cover and chill 8 hours.

3. Bake, covered, at 350° for 30 minutes; uncover and bake 20 minutes.

4. Meanwhile, drain cranberries, and place in a saucepan. Add brown sugar and preserves. Bring to a simmer. Cook 15 minutes.

5. Cut into squares. Serve with cranberry sauce.

Einwechter, who fulfilled a 25-year dream when she designed, built, and opened this five-suite bed and breakfast. Even in its short history, Tiffany Hill has already received national acclaim, including a coveted Select Registry distinction.

Described as “casual elegance filled with Southern hospitality,” rooms — named for the beloved Southern towns of Beaufort, Seaside, Natchez, Charlottesville, and Madison — offer fine linens, luxurious baths, modern amenities, and guest books seeping with praise and well-wishes.

Sweeping twin staircases divide the property into two wings, offering utmost privacy for families or friends traveling together.

Downstairs in the corner of the din-

ing room, Holly Golightly's portrait gives a nod to the iconic *Breakfast at Tiffany's* film (which marks its 50th anniversary this year). But the food is the star here. Einwechter's gourmet three-course breakfast starts with fruit and always features dessert.

And while she would happily welcome you to her table each day, Einwechter offered to share two Christmas morning-worthy menus so you can re-create the Tiffany Hill experience in your own home.

Just don't forget the pearls.

*For more information about the Bed & Breakfast on Tiffany Hill and to book your upcoming stay, visit [www.BBonTiffanyHill.com](http://www.BBonTiffanyHill.com) or call 828-290-6080.*







“Dessert isn’t just for dinner anymore,” says innkeeper Selena Einwechter.  
“At Tiffany Hill, we celebrate something everyday — and eat dessert first.”