



Berk's Jazz Fest

Jazzy Brunch 2019



Brunch includes a glass of ~

Freshly squeezed Orange juice or Ruby Grapefruit juice
Mimosa ~ Sparkling Wine
Bloody Mary ~ Virgin Mary

Pastries Basket

Scones ~ N'Orleans King's Pastry
Fresh creamery butter & jam

First Course Selections

Oysters on the 1/2

'5' fresh oysters shucked to order & served with fresh lemon wedge
traditional cocktail sauce & mignonette

Oysters Andrew

Freshly shucked oysters topped with fresh baby spinach, béarnaise, & a sprinkling of
crisp bread crumbs ~ then flash broiled to poach the oyster
finished with bourbon infused caviar

Fresh Mission Fig Bruschetta

Charcoal grilled bruschetta is the foundation for this beautiful spring piece
Topped with fresh mission fig slices-a fresh blackberry mostarda
& imported French Boucheron cheese

Traditional Shrimp Cocktail

Crisply steamed in ale & Old Bay. . served with traditional cocktail sauce & fresh lemon

Smokin' Seafood Sampler

Thinly sliced Norwegian 'cold' method smoked salmon ~ smoked trout
& smoked peppered mackerel
served with cucumber salad & horseradish cream

Anjou Pear 'Savory' Sing the Bleus

Fresh ripe pear sliced and fanned with a smattering of beautiful **Gorgonzola Bleu** crumbles- a
bouquet of baby greens tossed in organic bleu cheese vinaigrette
finished w/ house honey roasted walnuts & dried cranberries

Filet Carpaccio

Paper thin sliced of grass-fed filet mignon ~ served with shaved Locatelli cheese
Caper berries and a bouquet of fresh greens tossed in a French vinaigrette

Baby Roasted Beet Salad

Ruby red sugar beets & baby golden beets ~ slow roasted for natural sweetness
With baby greens tossed in a fresh citrus vinaigrette & French Chèvre disc
Drizzled with pomegranate syrup



Gracie's
21st century cafe and catering
a restaurant like no other

April 2019



Main Course Selections



Rainbow Trout Fillet

Pan broiled fillet~ drizzled with a lemon Parsley compound butter sauce served with pan fried fingerlings & Salad Niçoise of baby green beans, hard cooked egg,

Rum Spiked French Toast - two ways

Our own special recipe with cinnamon & nutmeg. . oh, yes, and a hint of rum delicious egg batter with pan browned imported French ham and **maple syrup**

OR

Topped this special recipe French Toast recipe
With a fresh **Strawberries** sauté & whipped or sour cream
Served with Irish Bangers

Lobster Salad

Fresh varietal crisp greens, ripe avocado, ruby grapefruit sections, & sliced lobster & hard cooked egg ~ Served drizzled with a fresh citrus vinaigrette

Breakfast Quiche

Organic eggs blended with broccoli, slow roasted tomato, fresh basil and mozzarella baked in a pie crust and served with creole fried potatoes

Fusion Eggs Benedict

Poached eggs riding on toasted English muffin, with smoky Canadian bacon and fresh spinach topped with our homemade béarnaise ~ roasted fingerlings

Asparagus Basque Style

Spring asparagus, steamed & luxuriously topped with poached **eggs**, drizzled with a champagne cream & served with grill roasted fingerlings

Omelets ~ choose your style

Western caramelized onion, green pepper, and Ham folded into a fluffy egg omelet w/ cheddar and Monterey Jack Cheese & crispy home fries

Ripe tomato with provolone & leaf basil ~ with crispy home fried potatoes
Both served with Irish Bangers

Spring Omelet

Fresh spinach, melted leeks, folded into a fluffy egg omelet
With Gold Dubliner Cheese & Potato Pancake, with your choice of Irish Isle White Sausage

Steak and Eggs

Filet Mignon tail charcoal grilled to your preference - served with **Eggs 'your style'** over easy, scrambled, or a mini cheese omelet & grille roasted fingerling potatoes

Crab Crêpes a lá riche

House made crêpes with citrus and fresh herbs. . stuffed with Jumbo Lump Crab tossed in a light tomato & scallion butter – drizzled with a leek champagne buerre blanc ~ grill roasted fingerlings

To finish your meal. . .

Fresh Fruits and Cheese Selection

A selection of fresh berries
Served with a selection of domestic and imported Artisan cheeses

\$ 50. – prix fixe

includes one of the listed beverages, breads basket – three course brunch & cover charge
20% gratuity is added to your check for this event!

♪ We're so honored to have live music in our space
A Special Thank you to all our talented
Musicians ♪

It's truly a gift to be in support of these fine artists! ♪

