



Berks Jazz Fest

Jazzy Brunch 2018



Brunch includes a glass of ~

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

Pastries Basket

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

First Course Selections

Oysters on the ½

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

Oyster's 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

Brie & Berry 'Pillows'

Puffed pastry 'pillow's
Filled with French brie & ripe strawberries ~ baked to a golden brown

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

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

Grilled Bacon wrapped Mejoole Dates

Beautiful Mejoole dates wrapped in lean Applewood smoked bacon
~ stuffed with French Chevre, and grilled over the charcoal grill



April 2018



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

Shad Roe

Delaware's first run of this seasonal local delicacy. . 1/2 set, large - lightly floured, pan roasted to a golden brown ~ Drizzled with a bacon & balsamic reduction
Pan fried potatoes with caramelized onion

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 Parma prosciutto and fresh spinach topped with our homemade béarnaise ~ roasted fingerlings

White Asparagus Basque Style

Spring white 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

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

N'Orlean Omlette *Vintage Favorite*

Smokey Andouille sautéed with red bell pepper and caramelized onion
Stuffed into an organic egg omeltte with *pepper jack cheese*
Served with creole fried potatoes

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! ♪

