



# 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!* ♪

