



# New Year's Day Brunch

## Course One

choose one of the following...

**Champagne Cocktail or Refreshing Mimosa**

## Course Two

Amuse-Bouche

**Tuna Tartar Tostada**

Ocean fresh Ahi grade Yellowfin tuna, blended with creamy ripe Hass avocado, and a citrus soy dressing. Topped with caramelized shallots and a touch of fresh sour cream.

## Course Three

choose one of the following...

**Filet Mignon Benedict**

Two poached farm fresh eggs with beef tenderloin grilled to your preferred temperature, on an English muffin. Topped with chef Berk's béarnaise sauce and served with our brunch potatoes.

**Fresh Maine Lobster Benedict**

Two poached farm fresh eggs with fresh Maine lobster on an English muffin. Topped with our chef's hollandaise sauce and served with our brunch potatoes.

**Surf & Turf Benedict**

Two poached farm fresh eggs with fresh Maine lobster on an English muffin. Topped with our chef's hollandaise sauce and served with our brunch potatoes.

**French Vanilla Bean Soaked French Toast**

Served with syrup and your choice of house made Macadamia-Coconut rum butter, sliced fresh bananas & homemade chocolate sauce or our chef's cinnamon apple compote.

**Wild Blueberry Stuffed French Toast**

Thick challah bread soaked in vanilla bean, egg and cream, stuffed with fresh blueberry and cream cheese filling. Served with our Chef's homemade blueberry Vermont maple syrup.

**Belgian Style Waffles**

Served with syrup and your choice of house made Macadamia-Coconut rum butter, sliced fresh bananas & homemade chocolate sauce or our chef's cinnamon apple compote.

**Southwestern Omelet**

Imported Spanish chorizo sausage, fresh horseradish, sautéed green & red peppers, and Vermont cheddar cheese, folded into farm fresh eggs. Served with our brunch potatoes and toast.

**Spinach and Mushroom Omelet**

Fresh spinach and Cremini mushrooms folded into farm fresh eggs with French brie. Served with toast and our brunch potatoes.

**Applewood Smoked Bacon and Vermont Cheddar Omelette**

Savory Applewood smoked bacon and sharp Vermont Cheddar, served with our Famous Garage Brunch Potatoes.

**Jumbo Lump Crab Cobb Salad**

Chopped Romaine lettuce, crumbled gorgonzola cheese, hard boiled egg, Roma tomatoes, and bacon. Topped with fresh shelled jumbo lump crab meat.

**Garage Poached Eggs**

Lightly poached farm fresh eggs served with Nova Scotia smoked salmon, crisp asparagus and our homemade Hollandaise, on a toasted English muffin.

**Flame Grilled NY Sirloin and Eggs**

An 8oz, house aged NY sirloin, grilled to temperature and served with two eggs, any style, and our famous brunch potatoes, & toast.

## Course Four

choose one of the following...

**Warm Apple Strudel**

Crisp Filo pastry filled with baked Granny Smith apples and berries. Served with a white chocolate Gelato & caramel sauce.

**Chocolate Bread Pudding**

Our homemade Holiday chocolate bread pudding served molten warm and drizzled with espresso chocolate sauce.

*Live Jazz*

\$28.95 per person