

Garré Vineyard & Winery
Easter Brunch Menu

Sunday, April 16, 2017

Reservations 9:30am to 1:30pm

\$48 per adult | \$18 - kids 4-10 | \$5 - 3 & under

Fruit juices

Seasonal sliced fresh fruit

Selection of mini bagels with pesto & plain whipped cream cheese

Cheese board platter

Assorted individual desserts

Assorted breakfast pastries

Belgian waffle with warm maple syrup

Scrambled eggs

Classic eggs Benedict

Applewood smoked bacon, country sausage, & chicken apple sausage

Roasted red potatoes with caramelized onions and roasted bell peppers

Salads

Gina Marie Salad- butter lettuce, pistachio, dried apricots, feta cheese and blood orange vinaigrette

Garre Wine Country Salad - organic baby spring mix, figs, pecans, gorgonzola cheese, and honey balsamic vinaigrette

Carving Station

Herb crusted prime rib with au jus & horseradish cream

Black Forest honey ham

Brunch Enhancement

Smoked Salmon - red onion, capers, cucumbers, tomatoes, herb cream cheese

Shrimp Cocktail

Omelet Station -crab meat, bacon, diced chicken, baby shrimp, cheddar cheese, bell peppers, onions, mushrooms, tomatoes

Four cheese tortellini with pesto

Porcini mushroom chicken cacciatore with ragu