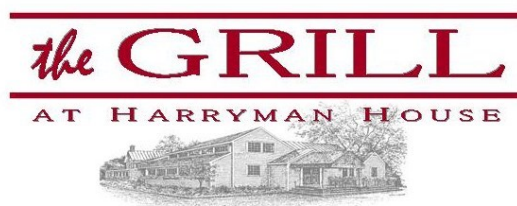


PRIVATE DINING
BRUNCH MENUS
AUTUMN/WINTER 2022



BREAKFAST-STYLE BRUNCH

\$28.50/person or \$37.50/person with dessert added

STARTERS

AVOCADO TOAST

artisan Italian toast with spread with crushed avocado topped with chopped cherry tomatoes, sea salt and freshly ground pepper

FRESH FRUIT SALAD

BEIGNETS

dusted with confectioners sugar and served with strawberry jam

ENTRÉES

QUICHE AND SALAD

house made quiche served warm with a side salad

CINNAMON FRENCH TOAST

with maple syrup and brunch potatoes

BREAKFAST ENCHILADAS

two flour tortillas filled with scrambled eggs, black bean salsa, and Monterey jack cheese baked and finished with more Monterey jack cheese, red sauce, and cilantro-lime cream served with brunch potatoes

VEGGIE OMELETTE

a three egg omelette filled with Monterey jack cheese and seasonal vegetables served with brunch potatoes and toast

DESSERTS

Please Select two (2) Desserts

TOLLHOUSE PIE WITH VANILLA ICE CREAM

NEW YORK CHEESECAKE

SORBET

Coffee, Tea and Soda service is included

Items are Served as Listed, NO Modifications or Substitutions

the **GRILL**
AT HARRYMAN HOUSE



RELAXING SUNDAY BRUNCH

\$35.00/person or \$45.00/person with dessert added

STARTERS

Please Select three (3) Appetizers

DAILY SOUP SELECTION

CAESAR SALAD

romaine lettuce, torned bread croutons,
caesar dressing, shaved parmesan cheese

FRESH FRUIT SALAD

BEIGNETS

dusted with confectioners sugar and served
with strawberry jam

ENTRÉES

Please Select three (3) Entrées

JUMBO LUMP CRAB OMELETTE

a three egg omelette filled with jumbo lump crabmeat, spinach, chopped
tomatoes, and boursin cheese served with brunch potatoes and toast

CINNAMON FRENCH TOAST

topped with assorted fresh berries and whipped cream served with
maple syrup and brunch potatoes

CROQUE MADAME SANDWICH

French toast layered with ham and swiss cheese and bechamel sauce, griddled and
topped with more bechamel and a sun-side up fried egg served with brunch potatoes

GRILLED SALMON BLT

grilled farmer's white bread, bacon, lettuce, tomato, and mayonnaise
served with potato salad

DESSERTS

Please Select two (2) Desserts

TOLLHOUSE PIE WITH ICE CREAM

CHEESECAKE OF THE DAY

JOJO'S CHOCOLATE TEMPTATION

CRÈME BRULÉE

Coffee, Tea and Soda service is included

Items are Served as Listed, NO

Modifications or Substitutions

the GRILL
AT HARRYMAN HOUSE



LUNCH-STYLE BRUNCH

\$41.00/person or \$51.00/person with dessert added

SOUPS & SALADS

Please Select three (3) Appetizers

DAILY SOUP SELECTIONS

BEET & ARUGULA SALAD

citrus braised beets served chilled with arugula, chevre goat cheese and puffed quinoa, lemon-dill vinaigrette

AUTUMN CRUNCH SALAD

baby kale, shaved brussel sprouts, and petite greens, with baby carrots, golden beets, broccoli florets, and dried cranberries with a white balsamic vinaigrette finished with toasted pumpkin seeds and goat cheese

BRONZED MAHI MAHI BITES

bite size pieces of mahi-mahi dusted with Cajun spices and seared, served with a cilantro lime dipping

ENTRÉES

Please select three (3) Entrées

HONEY-GINGER TERIYAKE SALMON

salmon fillet roasted and served with salmon fried rice, honey-ginger teriyaki glaze

COBB SALAD AND GRILLED CHICKEN

petite greens, avocado, tomato, bacon, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing topped with sliced grilled chicken breasts

MUSHROOM SPAGHETTI

spaghetti tossed with forest mushrooms in a mushroom cream with assorted vegetables and chopped tomatoes finished with grated pecorino romano cheese and micro arugula

GRILLED COULOTTE FILET

a 7-ounce coulotte filet grilled and served with a mushroom fricassee and boursin mashed potatoes

DESSERTS

Please Select two (2) Desserts

JO-JO'S CHOCOLATE TEMPTATION

APPLE CROSTADA WITH VANILLA ICE CREAM

CRÈME BRULÉE

Coffee, Tea and Soda service is included

Items are Served as Listed, NO Modifications or Substitutions

the GRILL
AT HARRYMAN HOUSE

