



**CHAMPAGNE BRUNCH**  
August 23<sup>rd</sup> 2009 11 am-2 pm

**Prepared by Chef Jonathan Haloua & Cocktails created by Hush**

***Aperitif Cocktail***

**Champagne (molecular cocktail experience):** Piper Champagne & Cointreau Pearls by Master Mixologist Erin Williams

***Breakfast Selection***

Ham & Cheese Pudding, Soft poached “Good Grass Farm” Egg & “Choron” Sauce

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Local Peach & Mint with Mascarpone filled Crepes

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Assorted European Breakfast Pastries

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Assorted Freshly Baked Breads with Homemade “Confitures”

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Local Fruit Salad with Concord Grape Foam

**Champagne Cocktail:** The Madame Rose Cocktail, by Master Mixologist- Dale Degroff (Piper Rose, Cointreau Orange Liqueur, Boiron blood orange puree, flamed orange zest)

***Entrée Selection***

Lobster “Corn Dog”

Whole Grain Mustard Aioli & Relish

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Beef “Wellington” & Grilled Asparagus

**Champagne Punch:** Created by Hush Cocktails

***Dessert***

Assortment of Desserts & “Petits Fours”

Fresh Squeezed Orange or Grapefruit Juice

Coffee provided by The Greenstone Coffee House, Chautauqua