

Jazz Brunch at Stone Bridge Farm

186 Leonard Street, Acushnet

Sunday April 10 11 am \$85.00 per Person

Seasonal Cocktail: Classic Mimosa

A wonderful blend of bubbly Champagne and fresh squeezed orange juice

First Course: Parfait & Pastry

Greek yogurt, local honey & seasonal mixed berries, mini cranberry orange scones and morning glory muffin with cream cheese frosting

Second Course: Asparagus Tomato Tart & Jarcuterie

Fresh baked puff pastry filled with local asparagus, tomato and Swiss and accompanied with assorted skewered jarcuterie jar

Third Course: Steak Salad Oscar

Grilled, sliced flank steak and crabmeat frittata topped with velvety Béarnaise sauce, served over spinach salad with asparagus, bacon and herb roasted potato dressed in warm bacon vinaigrette

Fourth Course: Raspberry Cream Stuffed French Toast

Brioche French toast filled with Bavarian pastry cream and raspberry jam, sprinkled powdered sugar, and fresh whipped cream in a pool of warm maple syrup.