



Black Bass Hotel

New Year's Eve 2017 Sunday Champagne Brunch

Assortment of House-Made Baked Goods

1st Course Choice of:

House-Smoked Salmon Lox and Bagel
With capers, onions and cream cheese

Warm Apple Crêpe with Mascarpone Cheese and Caramel Drizzle

Bass't Liver Pâté and Smoked Salmon Mousse
Served with crostini

Yogurt and House-Made Granola
With seasonal fruit



2nd Course:

Cranberry Crème Fraîche Parfait



3rd Course Entrée Choices:

Classic Eggs Benedict
Served with home fries

Quiche of the Day
Served with mixed green salad and balsamic vinaigrette

Southern Fried Eggs with Sausage Gravy and Biscuits
Fried eggs layered over buttermilk biscuits and topped with gravy

Steak and Eggs
Petite filet with 2 eggs any style; served with mushroom demi-glace and home fries

Choice of Omelet:

- Seafood Newburg - shrimp and crabmeat in a cognac cream
- Western with sharp cheddar cheese
- Spinach, mushroom and onion with Gruyère cheese
- Roasted red pepper, caramelized onion and smoked Gouda
- Tomato, Kalamata olive, feta cheese and herbs

Challah French Toast
Served with Vermont maple syrup and choice of breakfast meat

Charleston Shrimp and Grits
Cheddar cheese grits topped with sautéed spicy shrimp in a roasted tomato cream sauce;
served with seasonal vegetables

Huevos Rancheros with Avocado-Tomatillo Salsa
Served with flour tortilla and refried beans

Jumbo Lump Crab Cake
With roasted red pepper beurre blanc and basil coulis; served with rice pilaf and seasonal vegetables

Grilled Cheeseburger
Vermont cheddar, pickled apple, house-bacon and smoked maple mayo on a pretzel bun;
served with French fries

Chicken Waldorf Salad
Grilled chicken breast, walnuts, grapes and green apples



Dessert Menu to Follow

Champagne included | Prix Fixe \$45.00 per person
(Children under twelve \$18; two and under eat free)