The Burke Manor Inn Monthly Special Brunch

Sunday, June 11th, 2023 11:30am – 2:00pm

# Amuse Bouche

# Appetizers

**Fresh Mixed Green Salad**

*Served with our homemade French Vinaigrette dressing, grape tomatoes, buttery croutons, pickled onions and shredded carrots*

## Our Cup of Soupe du Jour

*Based on the exciting ingredients of the day and what the season has to offer, always fresh and flavorful*

# Cup of Soupe a l’Oignon Gratinée (French Onion Soup)

*We use the richest wine, the earthiest meat stock and the best quality onions melted in butter.*

*We top this old classic with imported Gruyère/Asiago cheese to offer the perfect “gratiné”*

## Escargots

*“The beef of Provence”. Snails served in our garlic and parsley butter accompanied with pesto crostini*

## The Burke Manor Tomato Pie

*Fresh tomato layered with our smooth pesto aioli and Mozzarella cheese, wrapped and baked in a crispy golden crust. Served with seasoned field greens, finished with our homemade lemon garlic vinaigrette*

## Entrées

### Quiche Lorraine

*Freshly made delicious ham, cheese, egg and cream pie, served with our small mixed green salad*

 ***Wine Suggestion: Chenin Blanc***

### Burke Manor Croque Monsieur

*Brioche bread filled with ham, Swiss cheese and mushroom cream sauce, baked in the oven served with our mini mixed green salad*

***Wine Suggestion: Pinot Noir***

### Seafood Crêpe

*Shrimp, Diced Salmon and Roasted bell peppers in our Creamy tomato sauce, rolled in a thin Homemade egg and flour crêpe served with vegetable rice*

***Wine Suggestion: Vouvray or Pinot Noir***

### Scrumptious Gnocchi

*Homemade potato dumplings tossed with pan seared beef tips in a caramelized shallots, roasted peppers,*

*Madeira cream sauce. Can be made vegetarian*

***Wine Suggestion: Pinot Noir***

### Ultimate Braised Short Rib

*Local grass-fed beef short ribs, braised to extreme tenderness, served on a bacon bits mac and cheese*

 ***Wine suggestion: Côte du Rhône or Cabernet Sauvignon***

## Homemade Desserts

*Wine Suggestion: Sparkling Brut or Sparkling Rose*

**Very Classic Crème Brulée**

*Rich Madagascar Vanilla custard topped with a texturally contrasting layer of caramelized sugar*

 **Unctuous Bread Pudding**

*Homemade dipped rich soft bread baked in a succulent batter, topped with our*

 *caramel and vanilla crème anglaise*

**Pot de Crème**

*Sinfully decadent French traditional chocolate custard served with whipped cream*

 **Ice Cream & Sorbet**

*Homemade and ever-changing flavored ice cream and fresh fruit sorbet*

$60++ per person plus tax and gratuity

 For all parties of 6 or more a 20% service charge will be added to the check

We request any cancellations be made 48 hours in advance. If within 48-hour window, $25 fee applies.

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