

Table Service 4 Course Brunch

\$ 27.50

Champagne Mimosa, Bloody Mary

Freshly squeeze Orange Juice or Virgin Bloody Mary Mix

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Basket of Baguette and Chocolate Croissants, Confiture Artisanale

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Choice of

La soupe à l'oignon

Purée d Onion soup, Mountain Style

La Soupe du Jour

Soup of the day

Salade Verte

House Salad

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Choice of

Le Bœuf

***Petite Peppercorn crusted Beef Tenderloin, deglazed with Cognac and demi-glace**

L'Agneau

***Grilled Slice of marinated Leg of Lamb, Du Puy Lentils, Heirloom Tomatoes**

Le Saumon

***Poached fresh Filet of Salmon with fresh herbs, Lemon and Capers Butter Sauce**

or

Poached Salmon on stewed green Lentils and fresh sautéed Spinach, finish with our **Heart healthy Sauce**

(Petite diced heirloom Tomatoes, Garlic, Fresh Herbs, Olive Oil)

Le Homard

Maine Lobster Tail poached in Olive oil, fresh sautéed Spinach, crispy Potatoes, Shallot "Beurre Blanc"

or

Maine Lobster Tail poached in Olive oil, tender Baby Greens, crispy Potatoes, Truffle vinaigrette

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Choice of

Crème brûlée à la Vanille

Le Mœlleux auChocolat

Light Chocolate Molten Cake, Vanilla Bean Sauce

Le Sorbet

La Tarte fine aux Pommes

Thin Puff Pastry Crust topped with thinly sliced apple and sugar, baked till caramelized, served with scoop of Vanilla Ice Cream

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Le Soufflé Grand Marnier + \$8 (Must be ordered at the beginning of the meal, takes 25 minutes)

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborn illness, especially if you have certain medical condition