

# ~ Brunch Menu ~

4 Courses / \$31

## Includes a drink of your choice

Champagne Mimosa, Bloody Mary, Kir Royal, Orange juice or Virgin Bloody Mary

### Chocolate Croissant

#### Salade Verte

House salad, grapes & Traditional Dijon vinaigrette

#### Soupe à l'Oignon

Signature Mountain-Style French Onion Soup

#### Soupe du Jour

Soup of the day

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### Duo d'Oeufs Bénédicte

Beef Tenderloin\* and Country Ham, sautéed spinach, crispy potatoes, poached eggs & Hollandaise sauce

### Seafood Bénédicte

Crab meat and smoked salmon, sautéed spinach, crispy potatoes, poached eggs & Hollandaise sauce

### La Crêpe au Crabe

French "crêpe" filled with Lump Crab meat, béchamel & Swiss cheese

### Le Saumon

Grilled Scottish Salmon, sautéed spinach, crispy potatoes & seasonal vegetables

Lemon & Caper butter sauce OR **Heart Healthy Sauce Vierge**

### Le Homard

Maine Lobster tail poached in Olive oil, crispy potatoes & sautéed spinach

Shallot Beurre Blanc OR Truffle vinaigrette

### Le Crabe

Baked local Jumbo Lump Crab cake & shallot Beurre Blanc sauce

### Steak au Poivre

5oz Beef Tenderloin\*, deglazed with Cognac & peppercorn demi-glace

### L'Entrecôte à l'échalote

Grilled Ribeye\*, sautéed spinach, crispy potatoes & Shallots Port wine sauce

### L'Agneau

Merguez & Lamb rack\* au jus, Du Puy Lentils & Heirloom Tomatoes

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### Crème Brûlée à la Vanille

Served with fresh berries

### Marquise au Chocolat

Rich Chocolate Truffle cake

Crème Anglaise

### Tarte Fine aux Pommes

Thin puff pastry crust with caramelized sliced apples

Vanilla Ice Cream

### Trio de Sorbets

Passion Fruit, Raspberry & Lemon

### Fondant au Chocolat

Warm Chocolate cake, Vanilla Ice Cream

Candied hazelnuts

### Grand Marnier Soufflé +\$8

Must be ordered at the beginning of the meal  
takes 25 minutes

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness