

~ 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

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

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

Crème Brûlée à la Vanille

Served with fresh berries

Marquise au Chocolat

Rich Chocolate Truffle cake & Crème Anglaise

Fondant au Chocolat

Warm Chocolate cake, Vanilla Ice Cream & candied hazelnuts

Tarte Fine aux Pommes

Thin puff pastry crust with caramelized sliced apples & Vanilla Ice Cream

Trio de Sorbets

Passion Fruit, Raspberry & Lemon

Soufflé du Jour +\$8

Soufflé of the Day, 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