



# Le Yaca Brunch Menu

\$31

Champagne Mimosa, Kir Royal, Bloody Mary, Orange Juice, Virgin Bloody Mary

## *Basket of French Bread & Chocolate Croissants*

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### Salade Verte

House salad, grapes & 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 Bénédicté

Beef Tenderloin\* and Country Ham, 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  
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

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### Crème Brûlée à la Vanille

Made with Madagascan Vanilla Beans

### Tarte Fine aux Pommes

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

### Marquise au Chocolat

Rich Chocolate Truffle cake & Crème Anglaise

### Trio de Sorbets

Passion Fruit, Raspberry & Lemon

### Fondant au Chocolat

Warm Chocolate cake, Vanilla Ice Cream  
Candied hazelnuts

### Souffle 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 may increase your risk of food-borne illness



gluten-free



heart-healthy ; low sodium & cholesterol



vegan