

~ 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
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

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