



## BRUNCH MENU

\$35

*Served with Basket of French Bread & Chocolate Croissants*

*Choice of:*

Mimosa of the Day

Kir Royal

Bloody Mary

Virgin Bloody Mary

Orange Juice

*First Course, Choice of:*

### Salade Verte

House Salad, Sliced Grapes  
Dijon Vinaigrette

### Soupe à l'Oignon

Signature Mountain-Style  
Puree Onion Soup

### Soupe du Jour

Soup Of The Day

*Second Course, Choice of:*

### Seafood Bénédicté

Crab & Smoked Salmon, Sautéed Spinach,  
Crispy Potatoes, Poached Eggs, Hollandaise Sauce

### Duo d'Oeufs Bénédicté

Beef Tenderloin\* & Sliced Ham, Sautéed Spinach, Crispy  
Potatoes, Poached Eggs served with Hollandaise Sauce

### Le Saumon

Grilled Scottish Salmon, Sautéed Spinach,  
Crispy Potatoes, **Choice of :**  
>Lemon & Caper Butter Sauce  
>Heart Healthy Sauce Vierge

### Le Homard

Maine Lobster Tail Poached In Olive Oil, then Grilled,  
Crispy Potatoes & Sautéed Spinach, **Choice of :**  
>Shallot Beurre Blanc  
>Truffle Vinaigrette

### La Crêpe au Crabe

French "Crêpe" Filled With Lump Crab Meat,  
Spinach, Swiss Cheese served with Béchamel .

### Porc

Grilled Berkshire Pork Tenderloin, Crispy Potatoes  
Apple and Apricot Chutneys, Port Wine Sauce

### Filet au Poivre

Beef Tenderloin\*, Deglazed with  
Cognac & Peppercorn Demi-Glace

### Coquilles Saint Jacques et Crevettes au Gratin

Diver sea scallops, Wild pink shrimps, orzo risotto,  
vegetable medley, parmesan veloute

### Supreme de Poulet Normand

Pan Seared Chicken Scallopini, Crispy Potatoes, Vegetables  
served with Mushroom Cream sauce.

### Le Crabe

Pan Seared Jumbo Lump Crab Cake  
(Almost No Binder), Beurre Blanc

*Third Course, Choice of:*

### Crème Brûlée à la Vanille

Made with Madagascan Vanilla Beans

### Marquise au Chocolat

Rich Chocolate Truffle Cake & Crème Anglaise

### Fondant au Chocolat

Warm Chocolate Cake, Vanilla Ice Cream  
Candied Hazelnuts

### Trio de Sorbets

Passion Fruit, Raspberry & Lemon

### Tarte Fine aux Pommes

Thin Puff Pastry Crust with Caramelized Sliced Apples  
Vanilla Ice Cream

### Cheesecake

French Style Cheesecake, Berries and Coulis

### Souffle Grand Marnier +\$8.00

Must be ordered at the beginning of meal.

### Tiramisu

Chef's version of Tiramisu, Espresso Ice Cream