

~ Brunch Menu ~

4 Courses / \$35

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 Prosciutto, 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 & Beurre Blanc sauce

Coquilles Saint-Jacques et Crevettes au Gratin

Pan seared Diver Sea Scallops & wild Shrimps baked with Orzo risotto & seasonal vegetables

Steak au Poivre

6oz Beef Tenderloin*, deglazed with Cognac & peppercorn demi-glace

L'Entrecôte à l'échalote

12oz Grilled Ribeye*, sautéed spinach, crispy potatoes & Shallots Port wine sauce

Trio de Sorbets - Passion Fruit, Raspberry & Lemon

Crème Brûlée à la Vanille - Served with fresh berries

Cheesecake - French style Cheesecake, berries & coulis

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

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