

# Brunch Menu

**\$39**

*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

## Tarte Fine aux Pommes

Thin Puff Pastry Crust with Caramelized Sliced Apples  
Vanilla Ice Cream

## Trio de Sorbets

Passion Fruit, Raspberry & Lemon

## 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

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs can increase your risk of food borne illness(es), especially if you have certain medical condition(s).