

Brunch Menu

\$45

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 Bénédictie

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

Duo d'Oeufs Bénédictie

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 & Moscato Sorbet

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, Coulis & Raspberry
Sorbet

Souffle Grand Marnier **+\$8.00**

Must be ordered at the beginning of meal.

Tiramisu

Chef's version of Tiramisu, Espresso Ice Cream