

# ~ Brunch Menu ~

4 Courses / \$45

## 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

5oz Beef Tenderloin\*, deglazed with Cognac & peppercorn demi-glace

### L'Entrecôte à l'échalote

Grilled Ribeye\*, French fries & Béarnaise sauce

**Trio de Sorbets** - Mango, 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