

# 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 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 *choice of:* Mushroom  
Cream sauce *or* lemon capers parsley beurre blanc

## 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