

Brunch Menu

\$45

Served with Basket of French Bread & Chocolate Croissants

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 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

Beef and Crab Bénédicté + \$5.00

Beef tenderloin* with crab, Crispy potatoes, sautéed Spinach served with hollandaise sauce

Le Homard

Maine Lobster Tail Poached In Olive Oil, Grilled

Choice of : -Crispy Potatoes & Sautéed Spinach
-Orzo Risotto

Choice of : -Shallot Beurre Blanc
-Truffle Vinaigrette

Le Saumon

Grilled Scottish Salmon, Sautéed Spinach, and Crispy Potatoes,

Choice of : -Lemon & Caper Butter Sauce
-Heart Healthy Sauce Vierge

Porc

Grilled Berkshire Pork Tenderloin, Crispy Potatoes, Apple and Apricot Chutneys, Port Wine Sauce

La Crêpe au Crabe

French "Crêpe" Filled With Lump Crab Meat, Spinach, Swiss Cheese served with Béchamel,

Coquilles St Jacques & Crevettes au Gratin

Diver sea scallops, wild pink shrimps, orzo risotto, vegetable medley, parmesan veloute

Filet au Poivre

Beef Tenderloin*, Deglazed with Cognac & Peppercorn Demi-Glace

Supreme de Poulet Normand

Pan Seared Chicken Scallopini, Crispy Potatoes, Vegetables served with

Choice of : -Mushroom Cream sauce
-Lemon capers, parsley, beurre blanc sauce

Le Crabe

Pan Seared Jumbo Lump Crab Cake (Almost No Binder), Beurre Blanc Sauce

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

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs can increase your risk of food borne illnesses, especially if you have certain medical conditions