

Restaurant Week Brunch Menu

Three Course...\$22

Sales Tax, Gratuity, Not Included

APPETIZERS

Soup of the Day

*French Onion Soup
with Gruyere Cheese*

*Sautéed Snails
with Garlic and Parsley Butter*

*“Cacao” Salad
Field Greens, Tomatoes, Heart of Palm, Walnuts, Golden Raisins,
Goat Cheese, Balsamic Dressing*

*Pheasant Pâté
with French Cornichons and Mixed Greens*

*Red Beet Salad
Red Beets with Fresh Mozzarella, Golden Raisins, Pumpkin Seeds,
Balsamic and Olive Oil*

ENTREES

*Grilled Trout
French Green Beans, Roasted Fingerling Potatoes, Lemon Beurre Blanc Sauce*

*Grilled Salmon
Asparagus, Potato Gratin, Bordelaise Sauce*

*Grilled Lamb
French Green Beans, Potato Gratin, Red Wine Sauce*

*Grilled Hanger Steak
with Caramelized Shallots and French Fries, Red Wine Sauce*

*Veggie Omelet
Three Eggs with Mozzarella, Spinach, Mushroom, Pecan and Roasted Potatoes*

*Smoked Salmon Omelet
Three Eggs with Brie Cheese, Sliced Smoked Salmon,
served with Fresh Berries and Roasted Fingerling Potato*

*Eggs Benedict
Two Poached Eggs and Canadian Bacon on an English Muffin,
Topped with Hollandaise Sauce*

DESSERTS

*Profiteroles
Pastry Puffs Filled with Fresh Cream.
Chocolate Sauce, Vanilla Ice Cream*

*Mango Mousse Cake
with Raspberry Sauce*