



RESTAURANT WEEK BRUNCH MENU

3 Courses \$22

(Sales Tax, Gratuity, Not Included)

APPETIZERS

Soup of the Day

or

Pâté de Faisan

Pheasant Pâté with French Cornichons and Mixed Greens

or

“Cacao” Salad

Field Greens, Tomatoes, Heart of Palm, Walnuts, Golden Raisins, Goat Cheese, Balsamic Dressing

or

Burrata

Burrata, Roasted Beets, Sunflower Seeds, Heirloom Tomatoes, Fig Reduction, Olive Oil

ENTREES

Grilled Trout

Lyonnaise Potatoes, Green Beans, Caper Beurre Blanc

or

“Cacao” Salad with Grilled Shrimp or Salmon

Field Greens, Tomatoes, Hearts of Palm, Goat Cheese, Golden Raisins, Walnuts, Herb Mustard Dressing

or

Hanger Steak and Eggs

Hanger Steak, Eggs Sunny Side Up, French Fries

or

Veggie Omelet

Mozzarella, Spinach, Mushroom, Walnuts, Arugula, Berries, Herb Dressing, Side of Roasted Potatoes Topped with Bell Peppers

or

Smoked Salmon Omelet

Brie Cheese, Sliced Smoked Salmon, Arugula, Berries, Herb Dressing, Side of Roasted Potatoes Topped with Bell Peppers

or

Eggs Benedict

Canadian Bacon, English Muffin, Hollandaise Sauce, Arugula, Berries, Herb Dressing, Side of Roasted Potatoes Topped with Bell Peppers

DESSERTS

Profiteroles

Pastry Puffs Filled with Fresh Cream, Chocolate Sauce, Vanilla Ice Cream

or

Citron Tarte

Fresh Berries, Lemon Curd, Crème Chantilly

***Menu items may change depending on availability.**

***Due to a high volume of reservations, we kindly encourage a maximum 2 hours seating period. Thank you for your understanding.**