



Easter Menu

Sunday, April 21st, 2019

3 Course Brunch Menu \$42.95 pp (10am-3:15pm)

Pastry Basket

Plain and Chocolate Croissants, Danish, Served with Butter, Jam & Nutella

FIRST COURSE

Soup du Jour

or

Gazpacho

or

Burrata

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

or

Salade "Cacao"

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

SECOND COURSE

Omelette de Légumes

*Veggie Omelet with Mozzarella, Spinach, Sun Dried Tomatoes, Roasted Potatoes,
Fresh Berries and Baby Arugula Salad, Herb Dressing*

or

Omelette au Crabe

Crab Meat, Onion and Mix Peppers Omelet, Fresh Berries, Baby Arugula Salad, Herb Dressing

or

Confit de Canard

Duck Leg Confit, Two Scrambled Eggs, Roasted Potatoes

or

Mahi Mahi Grillé

Grilled Mahi Mahi, Broccoli, Roasted Potato, Saffron Beurre Blanc Sauce

or

Onglet de Boeuf

Grilled Hanger Steak, Two Eggs Sunny Side Up, French Fries

or

Poulet Roti

Roasted Chicken, Brussel Sprouts, Potato Gratin, Foie Gras Sauce

or

Ravioli aux Champignons

Wild Mushroom Ravioli, Grilled Asparagus, Shaved Parmesan, Creole Sauce

DESSERT

Trio Crème Brulee

or

Warm Chocolate Cake

or

French Toast with Fresh Berries