

Mother's Day Brunch Menu

Three-Course Prix-Fixe / \$39.95 pp

Special Cocktail : Hazelnut Heart (Frangelico Liqueur & Champagne) **\$11.95**

Pastry Basket

Fresh Baked Mixed Pastries

FIRST COURSE

Soupe du Jour

Soup of the day

Gazpacho

Tomatoes, Cucumber, Scallions, Cilantro and Watermelon

Salade "Cacao"

*Field Greens, Tomatoes, Walnuts, Golden Raisins,
Goat Cheese, Balsamic Dressing*

Saumon Fumé

*Smoked Salmon, Roasted Bell Peppers, Roasted Almond, Shaved Parmesan,
Olive Oil*

SECOND COURSE

Omelette aux Legumes

*Veggie Omelet with Mozzarella, Spinach, Mushroom and Roasted Potatoes, Fresh Berries and
Baby Arugula Salad with Vinaigrette Dressing*

Une Omelette au Crabe

*Crab Omelet with Goat Cheese, Sautéed Onion, Chives, Rainbow Sautéed Papers, Brie Cheese,
Fresh Berries and Baby Arugula Salad with Vinaigrette Dressing*

Saumon Grillé Salade

Field Greens, Tomatoes, Heart of Palm, Walnuts, Asparagus, Herb Mustard Dressing

Onglet de Boeuf

Grilled Hanger Steak with Two Eggs Sunny Side Up and French Fries

Caille Grillée

Grilled Quail, French Green Beans, Roasted Potato, Red Wine Sauce

Ravioles aux Champignons

*Portobello Mushroom Ravioli with Grilled Asparagus, Shaved Parmesan,
Fresh Tomato Basil Sauce*

DESSERT

Berry Lemon Tart

Trio Crème Brulée

Trio Sorbet

BRUNCH COCKTAILS

Red Sangria Glass \$8.95

Mimosa \$8.95

Orange Juice, Triple Sec and Champagne

French Kiss Mimosa \$9.95

Absolut Pear, Pineapple Juice, Amaretto Disaronno and Champagne

Hawaiian Mimosa \$9.95

Crème de Cassis, Pineapple Juice and Champagne

Bellini \$8.95

Peach Schnapps and Champagne

Kir Royal \$9.95

Crème de Cassis and Champagne

Kir \$7.95

Crème de Cassis and White Wine

Bloody Mary Glass \$8.95

Smirnoff Vodka, Bloody Mary Mix and Lime

Strawberry Mojito \$10.95

Bacardi Light, Fresh Strawberries, Fresh Limes, Mint, and Sugar Cane

Margarita \$8.95

JC Gold, Cointreau, Fresh Limes and Lemon Juice