

# Mother's Day Brunch Menu

Three-Course Prix-Fixe / \$44.95 pp

\*\*\*Special Cocktail : *Pamplemousse Rose* (Vodka, Grapefruit Juice, Rose Water ) \$13

## **Pastry Basket**

*Butter and Chocolate Croissants, Raisin Nut Bread, Served with Jam & Nutella*

## **FIRST COURSE**

### **Soupe du Jour**

*Soup of the day*

*or*

### **Gazpacho**

*or*

### **Burrata**

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

*or*

### **Saumon Fumé**

*Smoked Salmon, Arugula, Granny Smith Apple, Roasted Almonds, Shaved Parmesan, Herb Dressing, Balsamic Reduction*

## **SECOND COURSE**

### **Omelette aux Legumes**

*Veggie Omelet with Mozzarella, Artichoke, Sundried Tomatoes, Roasted Potatoes, Fresh Berries, Baby Arugula Salad, Herb Dressing*

*or*

### **Omelette au Crabe**

*Crab Omelet, Goat Cheese, Sautéed Onion, Chives, Rainbow Sautéed Peppers, Roasted Potatoes, Fresh Berries, Baby Arugula Salad, Herb Dressing*

*or*

### **Saumon Grillé Salade**

*Grilled Salmon, Spring Greens, Tomatoes, Hearts of Palm, Walnuts, Raisins, Herb Mustard Dressing*

*or*

### **Mahi Mahi Grillée**

*Served with Broccolini, Roasted Potatoes, Saffron Sauce*

*or*

### **Onglet de Boeuf**

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

*or*

### **Caille Grillée**

*Grilled Quail, Brussels Sprouts, Roasted Potatoes, Foie Gras Sauce*

*or*

### **Ravioles aux Champignons**

*Portobello Mushroom Ravioli, Grilled Asparagus, Shaved Parmesan, Creole Sauce*

## **DESSERT**

### **Chocolate Mouse**

*or*

### **Trio Crème Brulée**

*or*

### **Trio Sorbet**