



## RESTAURANT WEEK BRUNCH MENU

**3 Courses \$22**

**(Sales Tax, Gratuity, Not Included)**

### APPETIZERS

Soup of the Day

or

“Cacao” Salad

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

or

Burrata

Burrata, Rainbow Cherry Tomatoes, Black and Green Grapes, Sunflower Seeds, Olive Oil, Micro Herbs

### ENTREES

Grilled Trout

Roasted Potatoes, Broccolini, Saffron Beurre Blanc

or

“Cacao” Salad with Grilled Shrimp or Salmon

Field Greens, Tomatoes, 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, Arugula, Berries, Herb Dressing,

Side of Roasted Potatoes Topped with Bell Peppers

or

Ham and Cheese Omelet

Gruyere Cheese, Ham, Arugula, Berries, Herb Dressing,

Side of Roasted Potatoes Topped with Bell Peppers

or

Quiche Aux Legumes

Spinach, Mushrooms, Goat Cheese, Swiss, Cheddar, Mixed Greens

### 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.