Brunch

35.00

Complimentary Basket of House Made Pastries

Main Course (choice of)

EGGS PROVENÇAL

Prosciutto di Parma, English Muffin, Poached Eggs, Béarnaise Sauce

LOBSTER CREPE BENEDICT

Warm Lobster in Herbed Crepe, Poached Eggs, Hollandaise Sauce

CANDIED LEMON BELGIAN WAFFLE

Candied Lemon, Huckleberry Syrup, Chantilly Cream

EGGS EN COCOTTE

Three Baked Eggs

Mushroom Duxcelle and Truffle Oil

Smoked Salmon, Chives and Crème Fraiche

Pancetta and Pearl Onions

CRÈME FRAICHE PANCAKES

House Made Butter, Chantilly Cream, Raspberry Jelly

WILD MUSHROOM OMELET

Wild Mushrooms, Baby Spinach, Black Truffle, Emmentaler Cheese

PROSCIUTTO OMELET

Prosciutto di Parma, Caramelized Sweet Onions, Bell Peppers, Arugula

FRENCH TOAST

Poached Winter Fruit Compote, Almond Nougatine Crumble, Honey Mascarpone

FILET MIGNON AND EGGS

4oz Filet Mignon, Crispy Grit Galette, Fried Chicken Egg

Sides (choice of 2)

Popover with Grafton White Cheddar

Candied Citrus Supremes with Grand Marnier Sabayon

Duck Confit and Sweet Potato Hash

Rissoles Potatoes

French Country Breakfast Sausage

Applewood Smoked Bacon

White Asparagus and Hollandaise

Savoyard Potatoes

Greek Yogurt and Orange Blossom Honey Granola