



Brunch Parisian

\$35 - 3 Course Brunch Prix Fixe

Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts

Select 1 Hors d'Oeuvres or 1 Salad or Soup | 1 Entrée | 1 Dessert

HORS D'OEUVRES et LES SOUPES et SALADES

BEIGNETS de CREVETTES

Rock Shrimp Beignets | Guacamole | Lime | Coriander 3pc

SALADE VERTE (gf/vg)

Mixed Lettuce | Tomatoes | Cucumber | Croûtons | Radish | Pickled Shallots

SOUPE du JOUR

Daily Market Soup

LES SPÉCIALITÉS du BRUNCH et LES PLATS

CROQUE MONSIEUR

Toasted Ham & Gruyère | Multi-Grain Bread | Mornay Sauce | Gruyère
Served with Pommes Frites & Petite Arugula Salad

QUICHE LORRAINE

Warm Bacon & Gruyère | Petite Arugula Salad

PAILLARD de POULET de MOUTARDE (gf)

Grilled Amish Chicken Breast Cutlet | Mustard Cream Sauce
Pommes "Persillades" | Carrots | Cipollini | Broccolini

RISOTTO à la TRUFFE (gf/vg)

Roasted Mushrooms | Kale | Winter Truffle Emulsion | Parmesan Crisp

DESSERT

CRÈME BRÛLÉE (gf)

Madagascar Vanilla Bean Custard - Caramelized Sugar

POT de CRÈME au CHOCOLATE (gf)

Baked Valrhona Dark Chocolate Custard | Crème Chantilly | Langues de Chat

CRÈME GLACÉE et SORBET (gf)

House-made Ice Cream & Sorbet | Langues de Chat

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge.

Items marked (gf) are items that are fully Gluten Free or can be modified to be Gluten Free. Please let your server know upon ordering.

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness. Please notify us of any allergies. 02/25/2022



Brunch Classique

\$45 - 3 Course Brunch Prix Fixe

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Select 1 Hors d'Oeuvres or 1 Salad or Soup | 1 Entrée | 1 Dessert

HORS D'OEUVRES et LES SOUPES et SALADES

PÂTÉ de FOIE de VOLAILLE

House Chicken Liver Mousse | Crostini | Grainy Mustard | Cornichons & Onions

SALADE VERTE (gf/vg)

Mixed Lettuce | Tomatoes | Cucumber | Croûtons | Radish | Pickled Shallots

SALADE CAESAR

Romaine | Radicchio | Parmesan | Croûtons | Lemon-Anchovy Dressing

SOUPE à L'OIGNON GRATINÉE (vg)

Caramelized Onion | Roasted Onion Broth | Toasted Baguette | Gruyère

LES SPÉCIALITÉS du BRUNCH et LES PLATS

ŒUFS BROUILLÉS à La NORVÉGIENNE

Scrambled Organic Eggs | Norwegian Smoked Salmon | Croissant | Hollandaise
Petite Salad | Duck Fat Home Fries

SHRIMP & GRITS à La BASQUAISE (gf)

Seared Head-On Jumbo Prawns | Stone Ground White Grits | Arugula | Sauce Basquaise^{contains pork}

STEAK ~ FRITES (gf)

Char-Grilled Angus *Hanger Steak (7oz) | Bastille Steak Sauce | Pommes Frites | Petite Salade

RISOTTO à la TRUFFE (gf/vg)

Roasted Mushrooms | Kale | Winter Truffle Emulsion | Parmesan Crisp

DESSERT

PROFITEROLES au CHOCOLAT

Madagascar Vanilla Bean Ice Cream | Valrhona Fudge Sauce

FRAMBOISE et AMANDE ROULADE

Warm Raspberry Almond Filled Croissant Roll | Crème Anglaise | Vanilla Bean Ice Cream

CRÈME GLACÉE et SORBET (gf)

House-made Ice Cream & Sorbet Langues de Chat

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