



Parisian Menu



39 - 3 Course Brunch or Lunch Prix Fixe

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

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

BRASSERIE • CAFÉ • APÉRITIFS • SPÉCIALITÉS • BISTRO • BAR À VINS

.....PREMIER.....

BEIGNETS de CREVETTES 3PCS

SAVORY ROCK SHRIMP FRITTERS | GUACAMOLE | LIME | CORIANDER

SALADE VERTE GF|VG

MIXED LETTUCE | TOMATOES | CUCUMBER | RADISH | PICKLED SHALLOTS
VINAIGRETTE MAISON

SOUPE du JOUR

DAILY MARKET SOUP

.....DEUXIÈME.....

CROQUE MONSIEUR

BAKED HAM & GRUYÈRE | BECHAMEL | ORGANIC BREAD
POMMES FRITES | PETITE SALADE

QUICHE ROYALE

MUSHROOMS | BLACK TRUFFLE GOAT CHEESE | PETITE SALADE

PAILLARD de POULET BASQUAISE GF

GRILLED AMISH CHICKEN BREAST CUTLET | SAUCE BASQUAISE POTATO "PERSILLADES" | GREEN BEANS

RISOTTO D'AUTOMNE GF|VGA

ARBORIO RICE | VEGETABLE BROTH | ROASTED SQUASH | SAGE | PARMESAN
CRÈME FRAICHE-LEMON EMULSION

.....TROISIÈME.....

CRÊPES À LA CRÈME au CAMEL SALÉ

2 CRÊPES FILLED WITH CRÈME CHANTILLY | SALTED CAMEL SAUCE
WHITE CHOCOLATE SHAVINGS | TOASTED ALMONDS

POT de CRÈME au CHOCOLAT GFA

BAKED VALRHONA DARK CHOCOLATE CUSTARD | CRÈME CHANTILLY
LANGUES de CHATS BISCUIT

GLACES et SORBET MAISON GFA

TRIO OF CHEF'S SELECTED HOUSEMADE ICE CREAM & SORBETS
LANGUES de CHATS BISCUIT

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

Items marked (GF or GFA) are items that are fully Gluten Free or can be modified to be Gluten Free. Please let your server know upon ordering. Please notify us of any allergies.

We use many allergens in the preparation of our food and we cannot guarantee that there is no cross contamination.

If you have a serious allergy, we recommend that you call the restaurant before dining with us.

*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 note there is a \$6 per person charge for outside desserts.



Classique Menu



49 - 3-Course Brunch or Lunch Prix Fixe

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

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

BRASSERIE • CAFÉ • APÉRITIFS • SPÉCIALITÉS • BISTRO • BAR À VINS

.....PREMIER.....

PÂTÉ de FOIE de VOLAILLE

HOUSEMADE CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD
CORNICHONS | PICKLED ONIONS

SALADE CÉSAR GFA

ROMAINE | ANCHOVIES | PARMESAN | RUSTIC CROÛTONS
LEMON-ANCHOVY DRESSING

SOUPE du JOUR

DAILY MARKET SOUP

.....DEUXIÈME.....

OEUFS BENEDICT PARISIEN

SCRAMBLE *EGGS | CROISSANT | JAMBON de PARIS | HOLLANDAISE
PETITE SALADE | HOME FRIES

SHRIMP & GRITS à La BASQUAISE GF

SEARED JUMBO HEAD-ON SHRIMP | ARUGULA | CREAMY WHITE GRITS | SAUCE BASQUAISE

STEAK ~ FRITES GF

CHAR-GRILLED ANGUS *HANGER STEAK - 7 oz | BASTILLE STEAK SAUCE
POMMES FRITES | PETITE SALADE

RISOTTO D'AUTOMNE GF|VGA

ARBORIO RICE | VEGETABLE BROTH | ROASTED SQUASH | SAGE | PARMESAN
CRÈME FRAICHE-LEMON EMULSION

.....TROISIÈME.....

PROFITEROLES au CHOCOLAT

3 CHOUX BUNS | MADAGASCAR VANILLA BEAN ICE CREAM
VALRHONA DARK CHOCOLATE CARAMEL FUDGE SAUCE

CRÈME BRÛLÉE EXPRESSO GF

BAKED ESPRESSO CUSTARD | CARAMELIZED SUGAR

GLACES et SORBET MAISON GFA

TRIO OF CHEF'S SELECTED HOUSEMADE ICE CREAM & SORBETS
LANGUES de CHATS BISCUIT

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