



Brunch Buffet Menu

\$45 per person

Select One (1) Salad and (2) Two Entrées

(Include Home Fries + Illy Coffee & Damann Hot Tea)

Extra Entrée Add +9 per person OR Extra Salad Add +6 per person OR Add Sides Priced Per Person

ADDITIONAL BEVERAGES AVAILABLE

Fresh Squeezed Orange +3pp

Fresh Squeezed Grapefruit Juice +3pp

SALADES

SALADE CAESAR

Romaine Hearts | Parmesan | Croûtons | Lemon-Anchovy Dressing

SALADE de FRUIT GF|VG

Pineapple | Melons | Seasonal Berries

SALADE VERTE GF|VG

Mixed Greens | Cherry Tomatoes | Cucumbers | Croûtons | Shallot Vinaigrette

ENTRÉES

“PAIN PERDU”

Brioche French Toast Bread Pudding | Crème Chantilly | VA Maple Syrup

“CROISSANT au JAMBON”

Fresh Baked Croissant | Ham | Scrambled Organic Eggs | Brie Sauce

PAILLARD de POULET "BASQUAISE" GF

Grilled Amish Chicken Breast sliced | Sauce Basquaise

SAUMON POÊLÉ GF +5pp

Seared Wild Pacific *Salmon Filets | Fresh Tomato-Espelette Jus

GÂTEAUX DE CRABE à LA BASTILLE +6pp

Fresh Lump Crab Cakes | Hollandaise Sauce

ŒUFS BROUILLÉS à La NORVÈGienne

Parisian Style Scrambled Organic Eggs | Norwegian Smoked Salmon | Brioche
Chives | Pickled Shallots | Crème Fraîche

“ONGLETS aux ŒUFS” GF

Angus Hanger *Steak - Sliced | Scrambled Organic Eggs | Herbed Butter Sauce

QUICHE FLORENTINE

Spinach & Parmesan

SIDE ADDITIONS

Seasonal Vegetables +6pp

Fresh Baked Mini Croissants & Pain au Chocolat +4pp

Housemade Buttermilk Biscuits | Whipped Honey Butter +4pp

Housemade Seasonal Muffins +4pp

Valrhona Dark Chocolate Truffle Pain Perdu | Crème Chantilly +5pp

Mixed Berry Bread Pudding | Crème Chantilly +4pp

Applewood Smoked Bacon +6pp

Duck Fat Home Fries +4pp

****ADDITIONS FOR MIMOSAS | PLATTERS | BREAD BASKETS AND MORE****

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.
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. Menu Valid 06|23|2022