

HAPPY FATHER'S DAY

BRUNCH MENU

3 COURSE MENU - \$69 PER PERSON

Choice of one per category

APPETIZERS

Gem Lettuce *avocado, cucumber, radish, French vinaigrette - v / gf*

Creamy Burrata *heirloom tomatoes, pesto, basil*

French onion soup *Gruyère cheese, crostini*

Avocado toast *poached egg country bread, radish, tomato, cilantro*

Brioche French toast *banana, walnuts, chantilly, caramel sauce*

Beet carpaccio *asparagus, frisée salad, basil, walnut, sherry vinaigrette - v / gf*

Tuna tartare *avocado, mint, orange zest, sesame, chili peppers gf*

Truffle scrambled eggs *crème fraîche*

ENTRÉES

Smoked salmon eggs Benedict *spinach, Hollandaise sauce*

Croque Madame *egg, jambon de Paris, crème fraîche, cheese, arugula*

Cheeseburger *bacon, gruyère cheese, caramelized onions - add truffle 17*

Truffle & mushroom risotto *asparagus, parmesan - v (optional) / gf*

Steak frites *hanger steak, poivre sauce - add \$10*

Roasted organic half Mary chicken *lemon, olives, pomme purée*

Mussels & fries *white wine, garlic, curry cream*

Parisian Omelette *mushrooms, gruyère, mixed green*

Lemon linguine *capers, lemon sauce, spinach, Parmesan*

DESSERTS

Vanilla crème Brulée *Madagascar vanilla*

Pine-apple ravioli *strawberry coulis - v / gf*

Lemon tarte *Italian meringue - v*

Lava cake *Bourbon vanilla gelato, mixed berry coulis - gf*

SPECIALS

COCKTAIL OF THE DAY

Black Demure

*Bourbon, Blackberry Liqueur, Triple Sec,
Lemon Juice, Simple Syrup \$18*

EXTRA

1/2 Baguette

Normandy butter & jam \$7

Ossetra Caviar

blinis, red onions, egg, dill, crème fraiche 1oz \$120 / 2oz \$220

Cognac flambéed truffle pasta

in a wheel of parmesan cheese \$85

KIDS (UNDER 10) - \$30

Cheese & potato croquette

Roasted chicken & fries

Ice cream vanilla & chocolate