

MOTHER'S DAY BRUNCH MENU

three course prix fixe 55pp

HORS D'OEUVRES choice of

SOUPE à la COURGE butternut squash soup, truffle mascarpone, bacon and croutons

SALADE de BETTERAVES et CHÈVRE roasted beets, goat cheese mascarpone, blueberry glaze, honey roasted sunflower seeds

COQUILLE SAINT JACQUES seared Hokkaido scallop, cauliflower foam, tarragon oil, pomegranate

BRIE TART triple cream brie, balsamic onions, caramelized figs, rosemary honey, puff pastry

ENTRÉES choice of

TRUFFLE OMELETTE three free run eggs, perigord truffles, ham, gruyere, green salad

EGGS BENEDICT poached eggs, challah bread, hollandaise, applewood smoked bacon, green salad

EGGS ROYALE poached eggs, challah bread, hollandaise, norwegian smoked salmon, green salad

SALADE NIÇOISE olive oil poached ahi tuna, oak leaf lettuce, egg, potatoes, haricot verts, tomato, pickled shallots, nicoise olive, honey dijon dressing

MOULE FRITES 1 lb of mussels steamed with white wine, pernod, tarragon beurre blanc, pomme frites, grilled baguette

HAMBURGER AU FROMAGE cheeseburger, brioche bun, 8 oz prime rib burger, caramelized onion, tomato, arugula, gruyere, truffle aioli, pomme frites

CROQUE MADAME ham, gruyere, sunny side up egg, challah bread, mornay sauce, potato rosti

DESSERT choice of

CHOCOLAT dark chocolate terrine, white chocolate mousse, salted chocolate sand, amarena cherry

CRÈME BRÛLÉE vanilla custard, strawberries, chantilly

TARTE AU CITRON lemon tart, burnt meringue, fresh berries



Chef de Cuisine, Prateek Bisht | Executive Chef, Federico Seligardi | plus applicable taxes and gratuities

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