

Brunch Menu C

\$ 41 per person

Appetizer

La Soupe à l'Oignon

French onion soup

La Salade d'Endive

Endive, red apple, crushed pistachios, dried cranberry & toasted gorgonzola crostini, balsamic vinaigrette

Entree

Smoked Salmon Florentine

English muffin, poached eggs, smoked salmon, sautéed spinach, capers, red onions, dill & hollandaise sauce. Roasted potatoes & salad

Rossini Burger

Topped with truffle foie gras & onion confit

Les Moules Marinières

Steamed mussels with garlic, shallots & parsley in white wine sauce

L'Omelette au Chèvre et Poivron Rouge

Goat cheese, roasted red pepper, onion, spinach & fresh herbs. French fries & salad

Le Saumon Grillé

Grilled Atlantic salmon served with sautéed brussel sprouts & lemon caper sauce

Dessert

Assorted Desserts

Warm Chocolate Soufflé, Crème Brulée, Chocolate Fondue, Assorted Flavors of Gelato & Sorbet, Fresh Fruit Salad, Fruit Flambés, Crêpes au Sucre, Crêpes au Nutella, Crêpes à la Confiture or Tarts

American Coffee, Tea, Cappuccino or Espresso

You may add hors d'oeuvres, assorted croissants & bagels, smoked salmon platters, cheese platters or cold cut platters for the first half hour of your event. Beverages may be on a consumption basis or a beverage package can be added. Packages vary & may include mixed drinks, wine, beer, soda & juice.

Depending upon the size of the party, this menu may not be available during certain hours