

EASTER BRUNCH

\$56 PRIX FIXE

CHOICE OF

APPETIZER & MAIN COURSE

HORS D'OEUVRES

SMOKED SALMON "MAISON"

House-smoked, capers, onions, caviar cream

LA TARTINE D'AVOCAT

Gluten-free toast, avocado, pickled tomatoes, lime cilantro coulis

ASPERGES BLANCHES

Poached white asparagus, curry Hollandaise

SALAD DE LAITUE

Boston lettuce, shallots, chives, mustard vinaigrette

FRENCH TOAST

Home-made brioche, marscapone cream, blueberry jam

BISQUE DE HOMARD

Lobster bisque, celery cream

PANIER DE VIÉNOISERIES

Selection of fresh baked croissant
chocolatine, lemon cake & raisin danish



LA BOUTEILLE

VEUVE CLICQUOT ROSÉ

2012 VINTAGE

48 GLASS

240 BOTTLE

ENTRÉES

EGGS BENEDICTE

Organic poached eggs, Canadian bacon, Hollandaise

SCANDINAVIAN

Organic poached eggs, house-smoked salmon, dill Hollandaise

CROQUE MONSIEUR

Brie and black truffle, mache salad & French fries

PAVÉ DE SAUMON VAPEUR

Steamed salmon, pickled daikon, yuzu beurre monté, trout caviar

SHRIMP AND LOBSTER ROLL

Home-made bun, lime mayonnaise, crispy rock shrimp

ENTRECÔTE PARISIENNE

7oz Angus ribeye steak, arugula, hand-cut fries, horseradish butter or Béarnaise

GIGOT D'AGNEAU

Roasted leg of lamb, flageolet beans, garlic and tomato confit, simple jus



Chef Antoine Camin

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.