

Easter Brunch

Two Course Prix Fixe Menu \$40

choice of

Appetizer & Entrée or Entrée & Dessert*Pâtisseries* \$10**PASTRY BASKET**2 pains au chocolat, 2 petits croissants, 2 chaussons aux pommes
served with homemade berry compote*Appetizers***YOGURT & GRANOLA**

raisins, sunflower seeds, honey granola, berries

BEEF TARTARE

tarragon, pine nuts, harissa, pommes paille

OYSTERS

half dozen oysters, mignonette, lemon

ROMAINE SALAD

goat cheese, orange-honey vinaigrette

CHICORY SALAD

candied walnuts, clementine-dill vinaigrette

BABY BEET SALAD

smoked goat cheese, watercress, mint & hazelnut pesto

SMOKED SALMON "NIÇOISE"

herb potatoes, deviled egg, haricot vert, mustard greens

CRISPY GRAINS

green asparagus, soft poached egg, cantal béarnaise

*Entrées***OMELETTE PROVENÇALE**

ratatouille, spinach, goat cheese

CRÊPES AU BABEURREblueberry pancakes, whipped cream
maple syrup**PAIN PERDU**brioche french toast, strawberries
vanilla maple cream cheese**EGGS BENEDICT FLORENTINE**poached eggs, sautéed spinach, grilled ham
hollandaise**ŒUFS BROUILLÉS FORESTIÈRE**soft scrambled eggs, toasted baguette
madeira mushroom ragoût**ŒUFS MEURETTE EN COCOTTE**poached eggs, bacon, grilled bread
red wine sauce, herbs**BRAISED PORK**

honey roasted apricots, bacon stuffing

AURORA SALMON

roasted carrot pesto, nettles, dill

CROQUE MONSIEUR/MADAMEjambon de paris, béchamel, gruyère
mixed greens**BOBO BURGER**caramelized onions, gruyère, lettuce
tomato, bacon, grosses frites**CONFIT LAMB SHOULDER**swiss chard, creamy polenta
(\$5 supplement)*Desserts***CARAMELIZED APPLE**

puff pastry, cinnamon, crème anglaise

PISTACHIO PARFAIT

raspberries, tarragon

CHOCOLATE MOUSSE**ICE CREAM & SORBET**

choose 3

chocolate, pistachio, salted caramel, vanilla
green apple, peach, pear