

Prix Fixe ***Champagne Brunch***

\$37.00 per Person

Does not include tax or gratuity

*Includes Coffee, Tea, or Juice
& unlimited Champagne and Mimosa service*

Starters

Soup du Jour

The kitchen's daily creation utilizing the best ingredients available

or

Arugula Salad

With parmesan-reggiano cheese, red pears, and pomegranate dressing

or

Chef's Crepe

Chef Sonia Cisneros' unique take on a French favorite

Entrees

Seared Chicken Veronique

Fingerling potatoes, seedless grapes, with a shallot and white wine sauce

or

Grilled Salmon Caesar Salad

*Crisp romaine with ciabatta croutons, shaved parmigiano-reggiano, with our house made
Caesar dressing*

and marinated Italian anchovies served with grilled Salmon

or

Steak and Eggs

*Grilled New York strip, 2 eggs any style, pommes lyonnaise,
and choice of white, wheat, or 7 grain toast*

or

French Toast with Warm Maple Syrup

With fresh berries, whipped cream, and your choice of bacon, ham or sausage

or

Shrimp Omelet

Onion, Gruyere cheese, tomatoes, and pommes Lyonnais

Desserts

White Chocolate Mousse Cake

With raspberry coulis

or

Mixed Berry Grand Marnier

With vanilla bean gelato and champagne sabayon

or

Warm Apple Turnover

With vanilla bean gelato

18% Gratuity added to all parties of eight or more.

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.***