



Sunday Brunch

*\$37.00 per Adult
\$20.00 per Child under 12*

Includes Coffee, Tea, or Juice

First Course

Choice of One

Soup du Jour

The kitchen's daily creation utilizing the best ingredients available

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Arugula Salad

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

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Chef's Crepe

Chef Sonia Cisneros' unique take on a French favorite

Second Course

Choice of One

Seared Chicken Veronique

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

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Medallions of Monk Fish

With fennel tomatoes, artichokes, and Yukon gold potatoes with a lemon caper sauce

*

Steak and Eggs

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

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Crisp Belgian Waffle with Warm Maple Syrup

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

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Shrimp Omelet

Onion, Gruyere cheese, tomatoes, and pommes Lyonnais

Desserts

Choice of One

White Chocolate Mousse Cake

With raspberry coulis

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Mixed Berry Grand Marnier

With vanilla bean gelato and champagne sabayon

*

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.*