

Easter brunch Sunday April 4th 2010

Open from 11 am to 2:30 pm

Trio D'Escargots.....12

Snails in garlic, sundried tomato and blue cheese butter

Saumon Fume.....14

Smoked salmon, mixed green, capers and red onion

Asperge De Saison.....10

Fresh asparagus with vinaigrette, tomato, red onion

Salade de Chèvre et Betterave.....13

*Mache lettuce tossed in olive oil, candied walnuts, fresh beets,
and goat cheese mousse*

Soupe a l'oignon.....8

French onion soup with bacon

Carrot and Peach soup

Bowl.....8 cup.....6

Saumon Coulibiac.....19

*Salmon stuffed with spinach wrapped in puff pastry
with carrot and basmati rice*

L'Oeuf Benedict au Crabe.....14

Poached eggs, hollandaise sauce, crab meat and fennel salad

Navarin d'Agneau.....17

Braised lamb stew with mashed potato and tournée carrot

Escalope de Veau.....22

Veal scaloppini with potato gratin and green beans

Quiche Lorraine.....14

Bacon, ham and onion quiche with mache in a tomato red onion vinaigrette

Poulet Cordon Bleu.....16

English mustard cream sauce mashed potato and asparagus

Dessert

Profiterolle....8

Puff pastry vanilla ice cream and chocolate ganache

Crème Caramel.....7

Caramel custard

Tarte au Citron....8

Lemon tart