

EASTER BRUNCH 2026

3 course \$60 + tax and gratuity

From 11am-3pm

Welcome Vienoiserie Basket

Appetizers

Onion Soup

Onion soup, toasted baguette and melted gruyere cheese

Vol Au Vent

Puff pastry basket filled with wild mushrooms, sauce Mornay and brie cheese gratiné

Goat Cheese Salad

Mesclun greens, tomatoes, roasted walnuts, tossed in french vinaigrette topped with a puff pastry filled with warm goat cheese

Entrees

Crab & Asparagus Benedict

Crab meat, grilled asparagus, poached egg on of an english muffin topped with hollandaise sauce and served with home fries

Wild Mushroom & Black Truffle Omelet

Mix of wild mushrooms and black truffles, caramelized onions, goat cheese

Served with home fries and arcadian mixed salad

Chicken Chasseur

Half roasted chicken served with Idaho mashed potatoes, ratatouille, and a wild mushroom sauce

Vegetable Crepe

Choice of White flour or Buckwheat crepe filled with bechamel, baby spinach, tomatoes, mushrooms and goat cheese, served with potatoes gratin and arcadian mixed salad

Desserts

Easter chocolate cake

Quartet of mini desserts

Lemon meringue pie

Chocolate mousse & maccarons

Kid's Menu

\$30+ tax and gratuity

(12 and under)

Cheeseburger

Grass fed angus beef, cheddar cheese on a bun served with french fries

Penne Marinara

Penne pasta with marinara sauce and parmesan cheese

Ham and Cheese Crepe

White flour crepe ham & swiss cheese served with french fries

Desserts

Nutella crepe

Mousse chocolat

Dame Blanche ice Cream