

✦ *Happy Mother's day*

Brunch 3 course \$65 + tax and gratuity
From 11am-3pm

Welcome Vienoiserie Basket

Appetizers (choose 1)

Lobster bisque or Onion Soup

Traditional lobster bisque or French onion soup

Vol Au Vent

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

Salade de printemps

Spring mix salad, cherry tomatoes, corn, beets, feta cheese, shallots cornichons and prosciutto tossed in balsamic dijon dressing

Entrees (choose 1)

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 truffles 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

Vegetables Risotto

Vegetarian risotto served with seasoned vegetables, wild mushrooms and parmesan cheese and white truffle olive oil and fresh parmesan

Desserts (choose 1)

Creme brulee cheese cake

Nutella Crepe

Chocolate mousse & maccarons



Sales tax and 20% service charge not included.

✦ *Happy Mother's day*

Lunch / Dinner Menu \$85
From 11am-8pm

Welcome Vienoiserie Basket (Served until 3pm)

Welcome hors d'oeuvres (Served after 3pm)

Appetizers (choose 1)

Tartelette aux fruits de mer

Seafood tartlet, filled with atlantic salmon, mussels, shrimp and mornay sauce

Lobster bisque or Onion Soup

Traditional lobster bisque or French onion soup

Terrine de Foie Gras

Duck foie gras terrine served with fig & onions jam and toasted brioche

Salad Frisée aux noix et Roquefort

Frisée salad, tomatoes, cherry tomatoes, roasted walnuts, candied pecan, Blue cheese, hard boiled eggs and croutons tossed in a Dijon vinaigrette

Entrees (choose 1)

Steak Frites

12 oz Angus sirloin served with french fries and a mixed green salad

Choice of three sauces: Bleu cheese, Shallot or Peppercorn Cognac

Salmon Champagne & saffron sauce

Grilled Atlantic salmon over a saffron & Champagne sauce served with fingerlings potatoes and sauteed spinach

Rack of Lamb

New Zealand rack of lamb served with potato gratin dauphinois, grilled asparagus And Saint-Emilion reduction

Vegetable Truffles Risotto

Vegetarian risotto served with seasoned vegetables, wild mushrooms and parmesan cheese and white truffle olive oil and fresh parmesan

Desserts (choose 1)

Creme brulee cheese cake

Quartet of mini desserts

Lemon meringue pie

Chocolate mousse & maccarons



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