

# Brunch

3 Courses \$49 with Coffee and Juice

Mesclun Greens  
Or  
Baby Arugula  
Or  
Smoked Salmon Roll, Radish and Micro Greens

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Ham and Comte Omelet, Asparagus  
Or  
Grilled Tuna, Potato and Haricots Vert  
Or  
Pork Rilette Press, Potato Crisp and Sunny Side Egg

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Chocolate Passion Torte  
Banana Brownie Ice Cream  
Or  
Apple Crumble  
Ginger Vanilla Ice Cream

## CLASSIC BRUNCH COCKTAILS

Bloody Mary		\$14
“Mimosa”	Freshly squeezed Orange Juice and Prosecco	\$16
“Bellini”	Pol Roger Champagne and Peach Liquor	\$29

## CHAMPAGNE AND SPARKLING

Pol Roger, Brut, Champagne, France	M.V.	\$29
Prosecco Bocelli, Extra Dry, D.O.C., Veneto, Italy	M.V.	\$16

## WHITE

Louis Latour, Chablis, Chardonnay Burgundy, France, 2013		\$23
Claude Riffault, Les Boucauds, Sauvignon Blanc Sancerre, France, 2015		\$21

## RED

Hartford Court, Pinot Noir, Russian River Valley, California, USA, 2013		\$26
Mount Veeder Winery, Cabernet Sauvignon, Napa Valley, California, USA, 2013		\$25

An extensive wine list is available.

## STARTERS

Fresh Fruit Salad		
Vanilla Yogurt and Pistachio Date Bread		\$9
Mesclun Greens		
Red Wine Vinaigrette		\$13
Baby Arugula		
Olive Oil and Balsamico		\$13
Lentil and Chorizo Soup		
Grilled Baguette		\$15
Endive and Arugula Salad		
Dried Grapes, Spiced Nuts and Goat Cheese		\$15
Smoked Salmon Roll		
Radish, Fennel and Citrus Vinaigrette		\$21
Mushroom Tart		
Artichokes, Frisee and Pickled Shallot		\$16

## MAIN COURSE

Poached Eggs		
Potato Crisp, Canadian Bacon and Tomato Stew		\$21
Maitake and Chevre Omelet		
Asparagus and Potato Crisp		\$23
Grilled Prawns		
Chick Pea, Piquillo and Citrus Reduction		\$24
Country Salad		
Sweet Potato, Serrano Ham and Poached Egg		\$24
Fresh Pasta		
Mushrooms, Butternut Squash and Parmesan		\$24
Grilled Tuna		
Potato, Cauliflower and Squash		\$25
Bison Ribeye		
Sweet Potato, Mushrooms and Cabbage		\$28

Chef, Jeffrey Thompson  
Pastry Chef, Thim Yee

**All prices are exclusive of service**

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

*Before placing your order, please inform your server if a person in your party has a food allergy.*