



SUNDAY BRUNCH

Appetizers

Mixed Green salad with Dried Cranberries, Diced Pears, Caramelized Walnut
Crumbled Goat Cheese, Pear Vinaigrette

Chef's Country Pate

Traditional Snails with Garlic Butter

Crispy Crêpe with Leeks and Shitakee, Champagne Truffle Sauce

Grilled Scallops and Red Onions Brochette, Warm Tomato Compote

French Onion Soup

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Entrees

Poached Eggs Benedict

Omelet with your own Filling (Ham, cheese, spinach, tomatoes, mushrooms, mixed vegetables)

Hanger Steak with Light Mustard Jus Served with French Fries

Filet of Trout Amandine

Sauteed Salmon with Garlic thyme Risotto, Red Wine Jus

Warm Duck Confit Salad on Mesclun, Balsamic Vinaigrette

Quiche of the Day with Mixed Greens

Breast of Chicken with Tarragon Vinegar

Fresh Homemade Waffles or French Toast Served with maple Syrup and Berries Compote

Specials of the Day

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Desserts Buffet:

Chef's Selection of the day

Souffles (\$6.00 additional)

Coffee, Tea, Juices included throughout

\$38.00 Per person plus tax & Gratuities including one glass of champagne or mimosa per person,
\$17.00 Children under 12 years old

Prior to ordering please advise the owner, manager or your server of any food allergy

