

Sunday May 12th, 2024 11:00am to 2:30pm \$65.00 Adults / \$22.00 Kids (Tax, Tip & Beverages Not Included) FIRST COURSE

Vichyssoisse

Cold Soup, Potato Leeks, Garnished with Fried Leeks and Truffle Oil

Ceaser Salad

Topped with Poached Eggs Polenta Croutons

Quiche

With Salmon with Dill

Watermelon Salad

Heirloom Cherry Tomatoes, Balsamic Reduction, Candied Ginger & Julienned Basil

SECOND COURSE

Beef Bourguignon

With Mousseline Potatoes and Vegetables

Risotto

Topped with Shrimp, Saffron, and Clams Sauce

Chicken

Morels Mushroom Sauce, Pappardelle Pasta, and Green Beans

Flounder

Mousseline Potatoes, Asparagus, Herb Cream Sauce

THIRD COURSE

Chefs Chocolate Mousse

Lemon Tart

With Italian Meringue and Raspberry

Cherry Crème Brulee

Rum Baba

With Mixed Berries and Pastry Cream

All the Pastry are made in the Restaurant!

Reservation ONLY! Limited Seating! Call to make reservations at 972-267-5700

(One Selection per Course)