



Easter Brunch

SUNDAY APRIL 12TH, 2020
11:00 A.M. – 2:30 P.M.
(\$60.00 PER PERSON + TAX AND TIP)

(CHILD FRIENDLY MENU \$19.95)

FIRST COURSE

Vichyssoise

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

Seafood Crepe Veloute

Bay Scallop, Red Shrimp, Salmon and Clams

Mediterranean Salad

Young Baby Lettuce, Feta Cheese, Olive, Tomato, Cucumber

SECOND COURSE

Beef Stroganoff

With Pappardelle Pasta

Three Lamb Chop

Grilled with Herbs de Provence, Ratatouille, Fingerling Potatoes and Bordelaise Sauce

Filet of Sole

Crusted with Herb and Parmesan, Mousseline Potato,
Tomato Concasse, Fried Capers and Basil

THIRD COURSE

Chocolate Tart

With Praline

Grand Marnier Baba

Sponge Cake Imbided with Grand Marnier Syrup,
Mixed Berries and Custard Cream

Parfait Café

Ice Cream Sabayon with Swiss Almond Meringues