



# MOTHER'S DAY 2019

May 12, 2019

## **Appetizers**

French Onion Soup \$14

Beef Mushroom Broth, Caramelized Onions, Gruyere Compote Blend

Salmon Tartar \$16

Avocado, Capers, Cornichon, Crème Fraiche, Pickled Red Onion, Dill

Steak Tartar \$18

Cornichon, Capers, Shallots, Tomato Jam

Bacon Tarte Flambée \$18

Crème Fraiche, Lardons, Caramelized Onions, Gruyere, Raw Onion

Warm Goat Cheese Salad \$15

Hazelnuts, Chicories, Dijon Red Wine Vinaigrette

Fines Herb Crab Salad \$18

Shaved Fennel, Orange, Watercress, Lemon Vinaigrette

Frisée Salad \$16

Poached Egg, Lardons, Bacon Brown Butter Vinaigrette

Mixed Green Salad \$14

Mesclun Mix, Cucumbers, Celery Leaves, Lemon Vinaigrette



## Brunch

Lox And Eggs \$15

House Cured and Smoked Salmon with Fried Eggs, Frisée, Radishes, Lemon Chive Vinaigrette

Crab Cake Benedict \$25

Crab Cakes, Avocado, Poached Egg, Ham Chip, Hollandaise, Fries

Toad In The Hole \$18

Butter Toasted Brioche, Poached Egg, Caramelized Bacon Onion Jam, Mornay Sauce

Southwest Omelet \$16

Pulled Smoked Chicken, Peppers, Onions, Chili's, Tomatillo Salsa, Smoked Gruyere

Mushroom Crêpe \$14

Fried Egg on Top of Two Crepes Filled with Roasted Garlic Mushroom Duxelle and  
Mushroom Cream

Duck Crepe \$16

Poached Egg on Top of Two Crepes Filled With Shredded Duck Confit,  
Red Wine Onion Confit, And Dijonnaise

Pancakes \$12

Three Pancakes of Your Choosing (Plain, Blueberry, Chocolate Chip)



## **Mains**

Crispy Duck Leg Confit \$19

Wine-Braised Vegetables, Duck-Fat Smashed Potatoes, Dijonnaise Sauce

Thyme Poached Cod \$28

Red & Yellow Piperade, Hazelnut, Moscatel Vinaigrette

Rock Fish Provençal \$28

Confit Tomato, Fennel, Olives, Grilled Squid

Moules-Frites \$19

White Wine, Garlic, Butter, Fries

Chicken Chasseur \$26

Braised Bone-In Thigh, Bacon, Mushroom, Pearl Onions

Steak-Frites \$24

Marinated Hangar Steak, Petite Salad, Fries, Compound Butter

Filet Au Poivre \$32

Pepper Crusted Fillet, Green Peppercorn Sauce, Duck Fat Potatoes

Stuffed Trout Grenobloise \$28

Almond Wild Rice Stuffing, Green Beans, Brown Butter Lemon Caper Sauce