

Sunday Brunch Menu

Sunday, May 9, 2010

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**STARTERS**

*Smoked Salmon with Pickled Vegetables, Greens and Goat Cheese Caillé -14*

*Kusbi Oyster with Rice Vinegar-Meyer Lemon Mignonette -16*

*Nettle Soup with Melted Leeks and Crème Fraîche -12*

*Assorted Cheese Plate with Toasted Baguette -12*

**CRÊPES**

*Caramelized Pear Crêpes with Meyer Lemon Sauce and Chantilly Cream -10*

*Hazelnut Chocolate and Spiced Walnuts -10*

**SWEETS**

*Orange Brioche French Toast with Maple Syrup -12*

*Beignets with Preserved Apricot and Vanilla Cream -9*

*Sticky Bun with Candied Pecans and Honey Butter -9*

**OMELETTES**

*(served with toasted baguette and potato rissolé)*

*Full Circle Farm Spinach, Mushroom and Herbed Crème Fraîche -13*

*Smoked Pork Loin, Caramelized Sweet Onion and Gruyère -16*

**TWO POACHED EGGS**

*(served with toasted baguette and potato rissolé)*

*Sautéed Mushrooms with Caramelized Onion and Herbed Hollandaise -14*

*Braised Pork Belly, Sautéed Spinach and Harissa Hollandaise -17*

**ENTRÉES**

*Alaskan Halibut with Red Quinoa, Roasted Beet and Ginger Lime Sauce -22*

*Roasted Duck Breast with Arugula, Farro, Abalone Mushroom and Thyme Sauce -22*

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### **TWO COURSE BRUNCH -25**

#### **WINE PAIRING -18**

*Smoked Salmon with Pickled Vegetables/Greens and Goat Cheese Caillé*

*Full Circle Farm Spinach, Mushroom and Herbed Crème Fraîche Omelets*

*Or*

*Poached Egg with Braised Pork Belly, Sautéed Spinach and Harissa Hollandaise*

*Mignardises*

### **THREE COURSE BRUNCH -35**

#### **WINE PAIRING -25**

*Nettle Soup with Melted Leeks and Crème Fraîche*

*Smoked Pork Loin, Caramelized Sweet Onion and Gruyere Cheese Omelette*

*Or*

*Alaskan Halibut with Red Quinoa, Roasted Beet and Ginger Lime Sauce*

*Hazelnut Chocolate Crêpe and Spiced Walnuts*

*Mignardises*

### **THE CHEF IN THE HAT!!! FAVORITES**

*Scrambled Egg with Lime Crème Fraîche and Middle Eastern Osetra Caviar -24*

*Seared Foie Gras with Caramelized Apple, Toasted Brioche and Apple Cider Gastrique -19*

*The Chef In The Hat!!!  
Thierry Rautureau*

*Wine Director / Manager  
Scot Smith*

*Chef De Cuisine  
Adam Hoffman*