



Celebrate Easter
APRIL 20TH 2025



11AM - 5PM

PLATE OF CROISSANTS - \$10
butter and jam

ASSORTMENT OF PASTRIES - \$12
*croissant, pain au chocolat,
croissant aux amandes, croissant au noisette*

ADD-ONS

BELGIAN WAFFLE - \$16
strawberry, chantilly, chocolate fondue

CREPE - \$15
*strawberry & chantilly
banana & nutella*



APPETIZER

choice of:

- SALADE POIRE ET FROMAGE** *bibb lettuce, pears, walnuts, roquefort, onions*
TARTARE DE SAUMON *salmon tartare, haricot vert, avocado, crème fraîche, crisps*
PÂTÉ CAMPAGNE *pork jowl, cognac, cornichons, grain mustard, grilled rustic bread*
TERRINE DE FOIE GRAS (add \$6) *duck foie gras, toasted brioche, apple compote*
ESCARGOTS "PERSILLADE" *burgundy snails, garlic-herb butter, rustic bread*
POTAGE PARMENTIER *potato soup, tender leeks, peas, bacon, brioche crouton, chives*

ENTRÉE

choice of

- PAVÉ SAUMON** *brioche-crusted atlantic salmon, asparagus, pomme puree, mushroom, sauce americaine*
QUICHE AU CRABE *jumbo lump crabmeat, shiitake, honshimeji, chive, salade jardin*
RIBEYE SCRAMBLE *sliced ribeye, mushroom, gruyère, bernaise*
FILET MIGNON BENEDICT (add \$6) *brioche, frisse, crumbled egg, truffle hollandaise*
STEAK FRITES *8oz. cedar river hanger steak, pomme frites, herb butter, sauce de maison*
NAVARIN D'AGNEAU PRINTANIER *braised lamb, pearl onion, fava bean, carrot, potato*
VEGAN BOLOGNESE *rigatoni, seitan, san marzano tomato, jackfruit, mushroom, chive, nutmeg, oregano*

DESSERT

choice of:

- STRAWBERRY TARTE** *crème pâtisserie, strawberry sorbet, rhubarb*
TAHITIAN VANILLA CRÈME BRÛLÉE *vanilla custard, caramelized sugar, strawberries*
VALRHONA CHOCOLAT POT DE CRÈME *salted caramel, feuilletine, brandied cherries*

THREE-COURSE

\$58 per person
(plus tax & gratuity)

CALL FOR RESERVATIONS 201.660.8822

