



Brunch Restaurant Week

\$35.00 Per Person

— Appetizer —

Viennoiserie Maison

butter croissant, pain au chocolat,
almond croissant
CN

Fresh Fruit Plate

seasonal fruit salad
V+/DF/GF

Coconut, Oat & Chia parfait

fresh berries, almonds
CN/DF/GF

— Main Course —

Eggs Benedict

english muffin, canadian
bacon, hollandaise sauce,
pomme frites CP

Pomodoro

silky cherry tomato sauce,
garlic, basil V/V+

Quiche Provençale

spinach, mushroom, confit
tomatoe, mozzarella, egg,
custard, baked in a savory
crust, pomme frites V

Crêpes Basques

Thin savory pancake stuffed
with rotisserie chicken, confit
bell pepper, grilled red onion, &
roasted tomato, served with
piperade sauce and feta
crumble

— Desserts —

Warm Medjool Date Pudding

cardamom toffee sauce, halva ice
cream, toasted sesame seeds

Ice Cream & Sorbet

pistachio / vanilla / chocolate
lemon basil / strawberry tarragon
2 scoops

(1) Blueberry Pancake

honey lemon
mascarpone, thyme crumble
CN

(1) Baguette French Toast

vanilla custard, grilled poached
peach, fresh raspberry and almond

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase risk of food borne illness. Restaurant does not assume liability for accidental cross contamination

SH - Shellfish | DF - DairyFree | GF - GlutenFree | V - Vegetarian | V+ - Vegan | CN - Contains Nuts | CP - Contains Pork