

## Easter Brunch 2024

### Pâtissière

Pain au chocolat, classic croissant & almond croissant  
served with preserves & butter  
\$5 each / 3 for \$12

### Appetizers/First Course

#### Tarte au Chevre

Goat Cheese Tart with smoked trout, tomato confit, Belgian endive, arugula,  
& French pesto

#### Soupe au Pistou Provençal

Vegetable soup with Puy lentils & French pesto

#### Oeuf Mollet

A fried soft-boiled egg with frisee, sauteed, trumpet mushrooms, Romanesco  
broccoli & a sherry vinaigrette

#### Insalata Mista

Gem lettuce in an herbed red-wine vinaigrette topped with cucumber, radishes,  
fennel, carrots & hard-boiled egg

#### Pissaladiere

A traditional southern French flatbread topped with tomato, roasted red onion,  
Nicoise olive tapenade, white anchovies & arugula

#### Pulpo a la Parilla

Char-grilled Spanish octopus with almond & red pepper Romesco sauce, potato &  
frisee lettuce salad with a citrus vinaigrette, Piquillo peppers & espelette (an  
additional \$6)

#### Yogurt & Marinated Fruit

Greek style yogurt with seasonal fruit, vanilla honey, granola & mint

#### Bisque de Homard

Creamy lobster bisque with lobster raviolotti, brandy, crème fraiche & herbs (an  
additional \$6)

#### Shrimp & Bean Salad

Poached gulf shrimp, white beans & chickpeas tossed with cherry tomato, radicchio,  
Belgian endive & red wine vinaigrette

## **Main Course**

### **Grilled Lamb**

Chops Marinated and wood roasted Lamb with asparagus, olive oil potatoes, black olive & herb puree (an additional \$12)

### **Flank Steak**

Wood-fired, charred roasted flank steak with roasted cauliflower, mushrooms, olive oil potatoes & persillade sauce

(upgrade to filet mignon for an additional \$17)

### **Grilled Swordfish**

Wood grilled swordfish with romesco sauce & a salad of asparagus, frisee, & fingerling potatoes

### **Loup de mer**

Mediterranean Sea bass fillet baked in a parchment with braised artichokes, fingerling potatoes, basil & tomato (an additional \$7)

### **Panisse**

Classic southern French chickpea cake with roasted Brussels sprouts, mushrooms & cauliflower finished with black olive puree & herb pistou

### **Cavetalli con Ragu**

Small pasta shells tossed in a ragu of pork & tomato with garlic, chili flake, chopped broccolini & pecorino.

### **Quiche Lorraine**

A savory egg tart baked with spinach, bacon & cheese, served with a petite salad

### **Uova in Purgatorio**

Eggs Baked in a spicy tomato sauce with roasted red onions, peppers & olives over toasted country bread

### **Galette de Oeufs**

Sunny side up eggs on a buckwheat crepe with sliced French ham, cheese & arugula

### **Polenta e Uovo**

Creamy Polenta with Pecorino & Parmigiano cheeses, Swiss chard, sauteed mushrooms & fried eggs

### **Pain Perdue**

French Toast made with our country French bread with house made preserves, fresh berries & mascarpone cream

### **Roasted Chicken Breast**

Herb marinated & roasted in our wood-fired oven with a salad of tomato, cauliflower & baby lettuce (upgrade to a pork cutlet for an additional \$7)

## Desserts

### Torta Caprese

Flourless chocolate walnut cake with walnut-liquor ice cream,  
candied walnuts & caramel sauce.

### Olive Oil Cake

Lemon olive oil cake, lemon cream, crème fraiche whip, candied lemon peel, honey

### Seasonal Sorbets

A selection of three house-made sorbets

### Basque Cheesecake

Crustless vanilla bean cheesecake with a “burnt” surface, red wine berry compote

### Coffee Chouquette

Crisp pearl sugar topped choux, coffee pastry cream, chantilly,  
warm chocolate sauce