

## Brunch Prix Fixe Menu

### Appetizers

#### **SOUP DU JOUR**

#### **SHELLFISH BISQUE**

LOBSTER, SHRIMP AND CRAB MEAT IN A CREAMY BISQUE WITH SHERRY

#### **CHILLED JUMBO GULF SHRIMP**

WITH COCKTAIL AND LOUIS SAUCES

#### **BAKED BRIE**

STRAWBERRY AND APRICOT COMPOTE, PORT-WINE BALSAMIC  
REDUCTION AND TOASTED ALMONDS

#### **CRISPY FRIED OYSTERS**

WITH SPICY CORN AND TOMATO SALAD

#### **SPINACH & STRAWBERRY SALAD**

WITH GOAT CHEESE, WALNUTS, SCALLOP WRAPPED BACON AND RED  
WINE VINAIGRETTE

#### **ASSORTMENT OF CURED MEATS AND DUCK PÂTÉ**

WITH GARNI AND TOAST POINTS

### Entrees

#### **EGGS BENEDICT**

ENGLISH MUFFINS, CANADIAN BACON, POACHED EGGS, TOPPED WITH  
HOLLANDAISE SAUCE AND SMALL MIXED GREENS

#### **LOBSTER OMELET**

WITH BOURSIN CHEESE, WILD MUSHROOMS, AND SHOESTRING  
POTATOES

#### **HAM AND MUSHROOM RISOTTO**

WITH CRAB MEAT, WHITE TRUFFLE OIL, ASPARAGUS GRATINÉE AND  
SUNNY-SIDE EGG

#### **OPEN-FACED EGG WHITE OMELET**

WITH SMOKED SALMON, CAPERS AND ONIONS

#### **BRIOCHE FRENCH TOAST**

WITH ROASTED STRAWBERRIES, CARAMELIZED ALMONDS AND CREME  
FRAÎCHE, SERVED WITH SAUSAGE LINKS

#### **NEPTUNE SALAD**

GRILLED SALMON, SCALLOPS, SHRIMP AND CRAB MEAT ON A MIXED  
GREENS SALAD WITH A SPICY VINAIGRETTE

#### **GRILLED BISTRO FILET**

WITH SPINACH AND GRUYÈRE CRÊPE, ARTICHOKE AND WHITE-WINE  
SAGE SAUCE

#### **EGGS FRA DIAVOLO**

POACHED EGGS WITH HOT ITALIAN SAUSAGE, ROASTED PEPPERS,  
ONION, RAPINI, SPICY TOMATO SAUCE AND PAPPARDELLE PASTA

#### **JUNIOR'S BRUNCH**

CHOICE OF FRENCH TOAST OR SCRAMBLED EGGS WITH SAUSAGE  
( FOR CHILDREN UNDER 12 )

*Including champagne and mimosas. \$25.00 per person excluding taxes and gratuity*