



2018 Spring Brunch Menu

First Course

Potato Blini with Scottish Smoked Salmon, Chives, Red Onion, Crème Fraîche & Smoked Trout Roe

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*California Asparagus, Crème Fraiche, Quail Egg
Charred Tomato Vinaigrette*

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Double Stacked Buttermilk Pancakes, Blueberries, Mint & Almonds

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Rosemary Grilled Pork Sausages & Tomato Basil Confit

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Jumbo Shrimp with Avocado & Maria Rose Sauce

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Arugula Salad with Beets, Balsamic Shallots & Aged Sherry Shallot Vinaigrette

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*Maine Scallops, Red and Yellow Pepper Coulis
Aged Sherry Shallot Essences*

Main Course

Grilled Veal Paillard with Pomme Puree & Garlic Spinach

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Three Egg Omlette, Spinach, Gruyere, Crispy Yukon Potatoes

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Braised Short Ribs with Poached Eggs & Pepper Onion Hash

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Spring Virginia Flounder Almondine with Haricot Vert, Lemon Caper Buerre Blanc

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Pan Roasted Chicken, Gruyere Potato Cake, Melange of Spring Vegetables, Tarragon Buerre Blanc

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Filet Mignon with Poached Egg, Fingerling Potatoes & Madeira Sauce

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Classic Tuna Nicoise, Nicoise Olives, Haricot Vert, Egg, Pepper Coulis

Dessert

Easter Carrot Cake with Bourbon Carmel Sauce & Cream Cheese Mousse

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Mango Mousse, Salted Caramel Cream, Exotic Sorbet

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Marjolaine of Hazelnut Daquoise, Praline Cream, White Coffee Gelato

Marcel's Caviar Service

Royal Baika Ossetra, Russia \$ 150

Petrossian British Columbian Organic White Sturgeon \$165

Petrossian Royal Shassetra Caviar \$175

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Caviar Served With Red Onion, Chive, Chopped Egg, Capers, Blinis and Toast Points