

Easter Brunch

SOUPS AND SALADS

FRENCH ONION SOUP • 13
crouton, aged gruyere

SOUP DU JOUR • 11

CLASSIC CAESAR SALAD • 14
romaine lettuce, shaved parmesan,
grilled crouton

CHARRED BROCCOLINI SALAD • 16
golden raisins, almonds, chevre,
orange vinaigrette, charred broccolini

FRENCH ONION TART • 18
puff pastry, French onion jam,
blue cheese, pickled dates, frisee salad

SPA BOWL • 18
red quinoa, baby bok choy,
sugar snaps, shaved red cabbage,
tamari "pea-not" sauce

SPECIALTIES & SANDWICHES

STEAK FRITE • 38
10oz Pan-Seared Sirloin, Bordelaise,
Truffle-Parmesan House Fries
add an egg + \$4

TARTINE JAMBONE • 21
house smoked and dry cured ham, brie,
roasted tomato, herbs de Provence,
open faced baguette

DUTCH BABY • 21
jambon, roasted mushroom, confit leek,
gruyere, savory pancake

PAN SEARED SCALLOP • 52
rutabaga puree, celeriac au blanc,
pickled celery, fennel arugula salad,
lemon vinaigrette, fennel pollen

HORS D'OEUVRES

FRUITS & BERRIES • 18
seasonal fruits and berries,
whipped lemon curd, granola

SMOKED RICOTTA • 19
house made ricotta, fig compote,
toasted hazelnuts, basil

CHEESE BOARD • 24
daily selection of 3 artisanal cheeses, seasonal
accoutrements,
house made breads

CHARCUTERIE BOARD • 24
daily selection of 3 artisan cured meats,
seasonal accoutrements,
house made breads

ROASTED OYSTERS GRATIN • 22
mornay, prosciutto hash, herbs,

FRUIT, BREAD & EGGS

BISTRO BREAKFAST • 18
2 eggs any style, breakfast potatoes, house toast
choice of: sausage, applewood smoked bacon,
Canadian bacon

EGGS MIRBEAU • 21
house made English muffin, poached eggs,
sauteed spinach, hollandaise, breakfast potatoes
Choice of: lobster + \$8, bacon, smoked salmon

CREPES SUZETTE • 21
cognac citrus butter, orange segments,
fresh berries, mint

SHORT RIB HASH • 28
braised short rib, roasted fingerlings,
shallot, garlic, bell peppers, avocado puree,
pickled Fresno, poached egg

FIG TOAST • 21
glazed figs, honeycomb, rosemary,
pistachio and black pepper, mascarpone, brioche

HOT-CROSSED BUNS PAIN PERDU • 18
red wine berry compote, whipped cream,
orange syrup, hot-crossed bun French Toast

CHEF'S OMELET • 18
asparagus, arugula, fennel, mushroom, parmesan