

# BRUNCH MENU

AVAILABLE UNTIL 2PM



## ROYAL OSSETRA CAVIAR SERVICE

\$170

30 GRAMS OF ROYAL OSSETRA CAVIAR, CRÈME FRAICHE, SHALLOTS, CHOPPED EGG WHITES AND CONFETTI OF EGG YOLK WITH HOUSE MADE BLINIS!

SUGGESTED PAIRING: PEARL D' BLANC

## PUMPKIN BREAD PUDDING FRENCH TOAST

\$21

THICK SLICES OF PUMPKIN BREAD PUDDING TURNED INTO RICH, GOLDEN FRENCH TOAST, TOPPED WITH WARM BRANDY-BRAISED GREEN APPLES, CANDIED PECANS, AND TOATED PEPITAS FINISHED WITH A GENEROUS DOLLOP OF WHIPPED CREAM AND A POUR OF ORANGE-ROSEMARY MAPLE SYRUP

SUGGESTED PAIRINGS: MIMOSA/SWEET VERMOUTH

## FRITTATA DU JOUR

\$21

SERVED WITH A SIDE SALAD OR BREAKFAST POTATOES

SUGGESTED PAIRING: PEARL D' BLANC/VIDAL BLANC/ÉLEVAGE BLANC/ROSÉ

## EGGS BENEDICT

\$22

HOLLANDAISE, SMOKED CURED SALMON, BREAKFAST POTATOES

SUGGESTED PAIRING: PEARL D' BLANC

## BREAKFAST EUROPA

\$22

SAUTÉED BUTTON MUSHROOMS, CHARRED TOMATOES, BREAKFAST POTATOES, CHOICE OF SMOKED CURED SALMON, BACON, OR SAUSAGE, AND A CHOICE OF EGGS YOUR WAY

SUGGESTED PAIRING: PEARL D' BLANC/VIDAL BLANC/ÉLEVAGE BLANC

## STEAK EGGS AND FRITES

\$28

6OZ BISTRO BEEF, POMMES FRITES, CHOICE OF EGGS YOUR WAY

SUGGESTED PAIRINGS: ANY RED WINE!