

THE FRENCH

BRASSERIE ✦ RUSTIQUE

✦ LA VIE EN ROSE LUNCH ✦
3 COURSES FOR \$40

POUR COMMENCER

✦ APPETIZERS ✦

Deviled Eggs Mimosa

American Caviar, Dijon Mustard
& Espellette

Pan Con Tomato

Herbed Goat Cheese, Prosciutto, Piquillo
Peppers, Grated Tomato & Garlic

Caramelized Brussels Sprouts

Local Honey- Sriracha Glaze & Bacon

Steamed Mussels

Shallot, Garlic, White Wine
& Fresh Thyme

Salade Monsieur Seguin

Crisp Brie, Candied Walnuts, Fine Herbs,
& Honey Balsamic Vinaigrette

Our Famous Beef Tartare

Hand-Cut Beef Tenderloin, Cornichon
& Egg Yolk

✦ ROSÉ BY THE GLASS ✦

ROSÉ, ROSÉ AND MORE ROSÉ

Chateau La Coste 13.00

The French Brasserie 14.00

Chateau de Berne 16.00

✦ ENTRÉES ✦

Faroe Island Salmon

Lentils du Puy, Carrot Mousseline, Roasted
Baby Carrots & Sauce Charmoula

Wood Grilled Chicken Paillard

Thinly Pounded Chicken Breast
Herbs de Provence, Frisee & Tomato Provencale

Risotto Fruits de Mer

Tuna, Shrimp, Tomato-Saffron Broth
Parmigiano & Fine Herbs

Buckwheat Crepe

Paris Ham, Gruyere & Fried Farm Egg

Farm Egg Omelette

Salade Vert & Boursin Cheese

Avocado Toast

Smoked Salmon, Capers & Egg

Scrambled Farm Egg Croissant

Neuskes Bacon, Gruyere Cheese & Frites

Waldorf Croissant

Roasted Chicken, Walnuts, Grapes, Honeycrisp
Apples, Tarragon & Petit Salade



✦ DESSERT ✦

Profiteroles

Pate Choux, Vanilla Gelato
& Hot Chocolate Sauce

Mixed Winter Fruits

Vanilla Mascarpone