

Champagne Brunch

Course One

Pumpkin bisque w/ pecan brittle, pumpkin flan, pie crust

or

Winter green salad, figs, pickled shallots, pistachio

or

Salmon tartare w/ crème fraiche, citrus, crispy shallots, caper berries, frisée

Course Two

Brioche stuffed french toast w/ seared foie gras, berry compote, maple foam, pistachio

or

Smoked Salmon benedict w/ trout roe, crispy capers, hollandaise, rosti

or

Duck sausage cassoulet w/ white bean puree, fried Beking farm eggs

or

Crab risotto w/ carrot purée, poached beking farm eggs, carrot foam, parmesan, frisée

or

Beef Striploin, smoked bernaïse, two Bekings farm eggs, mushroom fricassée, rosti,
roasted herb tomato

Dessert

Butter tart w/ rum raisin ice cream, caramel sauce, pecan tuile

or

Chocolate mousse w/ speculose, cocoa-nib ice cream, ginger tuile