

BRUNCH MENU

First Course \$12

Celery root bisque w/ roasted Celery root, apple butter, pickled mushrooms, vanilla scented milk

or

Winter green salad w/ figs, pickled shallots, pistachio, maple-mustard vinaigrette

or

Salmon tartare w/ crème fraiche, citrus, crispy shallots, capers, frisée

Second Course \$16

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 purée, fried Beking farm eggs

or

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

or

Beef Striploin w/ smoked bearnaise, two Bekings farm eggs, mushroom fricassée, rosti,
roasted herb tomato

or

Omellette w/ fig, brie, watercress, rosti, green salad

Dessert \$11

Chocolate tart w/chocolate mousse dome, dark chocolate glaze, cocoa nib tuile

or

Orange & Almond crème brûlée w/ almond parfait, amaretto foam

Enjoy 3 Course brunch w/ mimosa for \$36

SIDES

Smoked bacon	4
Artisnal sausage	4
Toast	3
Fruit bowl	6
Potato Rosti	4
Extra egg	2
Green salad	6

BEVERAGES

Coffee/ tea	2.5
Espresso	3
Cappuccino	4
Café au laite	4.5
Ceasar	9
Fresh squeezed juice	5
Mimosa	8