

Brunch



TO SHARE (OR NOT)

Perfection of Cheese : quad of chef-selected cheese varieties, cherry jam 24

Portfolio of Charcuterie* : Serrano cured ham, mortadella, Paris ham, salami, bresaola 28

Oysters, 6 or 12, on the half shell, Pleasant Bay 3.5", MA 12/24

MENU

La Villa : Pastry basket (croissant, raisin roll, brioche, pain au chocolat) + fresh fruit plate + butter + jam + honey + 1 fresh orange juice + 1 coffee or tea 18

Montrose : Pastry basket (croissant, raisin roll, brioche, pain au chocolat) + fresh fruit plate + egg selection with 2 garnishes + butter + jam + honey + 1 fresh orange juice + 1 coffee or tea 28

EGG SELECTION

Truffle Scrambled Eggs 15

French Omelette 12

Benedict 14

Oeuf au plat (sunny side up) 10

Garnish: (two items included, additional items \$4 each) Ham, Cheese, Spinach, Herbs, Mushroom, Compote de tomate

ENTRÉES

Croque Monsieur or Madame 14

Sea Bass Ceviche*, baby watercress, radish, lime and chives 26

Smoked Salmon*, fresh whipped cream with dill and lemon juice 16

Salade Niçoise, Romaine wedge, cherry tomatoes, quail eggs, red tuna, red & green peppers, kalamata olives, olive oil vinaigrette 15

Roasted Farm Fresh Chicken, Mashed potatoes, chicken au jus 24

Burgundy Black Truffle Risotto, arborio rice cooked with fresh vegetable stock and melted Parmesan cheese 28

Avocado Tartine, cherry tomato, pine nuts, chives, fresh herbs, arugula salad 13

SIDES

Bacon, Pork Sausage, Mashed Potatoes, Sautéed Spinach, Truffle Fries 6

SWEETS

Pastry Basket (croissant, raisin roll, brioche, pain au chocolat), butter, jam, honey 10

Fresh bread selection with jam and honey 7

Warm Chocolate Mousse with vanilla ice cream 10

Cake du jour (2 homemade selections) 9

French Toast, Salted Caramel 12

Fresh Fruit Plate 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Party of 6 or more will include 20% gratuity.