

PRIX FIXE BRUNCH

\$50 PER PERSON

= F O R T H E T A B L E =

FRESHLY BAKED PASTRIES

Pain au Chocolat, croissant, country bread,
Vermont butter, marmalade

== E N T R É E S ==

EGGS BENEDICT

two poached eggs, toasted English muffin,
hollandaise, mixed greens, roasted potatoes
WITH BISTRO HAM, APPLEWOOD SMOKED BACON,
SMOKED SALMON, OR SPINACH

CROQUE MADAME

griddled bistro ham, melted Gruyère, béchamel,
organic sunny side egg, country bread,
French fries, mixed greens

SALADE FERMIERE

grilled chicken breast, avocado, tomatoes,
arugula, Parmigiano Reggiano,
sherry-shallot vinaigrette

BUTTERMILK PANCAKES

fresh berries, raspberry coulis,
organic New York State maple syrup

== D E S S E R T ==

MIGNARDISES

assortment of freshly baked cookies

== B E V E R A G E S ==

choice of orange juice, or soft drink
&
American coffee, or tea

EXECUTIVE CHEF: PHILIPPE ROUSSEL
