

CHARDON

MOTHER'S DAY

Hors D'oeuvres

Bisous Tower

Deviled Oeuf, Croque Monsieur Gougères,
Breakfast Radish & Échiré Butter, Tuna Tartare,
Foie Gras Macaron, Texas Cornbread Madeleine
\$23/pp

Deviled Oeufs

Classique \$3 EA Blue Crab \$7 EA
Trout Roe \$5 EA Kaviari Kristal Caviar \$9 EA

Croque Monsieur Gougères

Aged Comté, Boursin, Jamon Iberico \$4 EA

French Breakfast Radishes

Salted Échiré Butter \$3 EA

Tuna Tartare Niçoise*

Tomato, Olive, Lemon \$5 EA

Foie Gras & Cacao Macaron \$5 EA

Texas Cornbread Madeleine \$3 EA

Add Kaviari Kristal Caviar +\$12

Menu Enfants

\$16 Per Child
(choice of)

Pain Perdu

Brioche French Toast, Chantilly Cream, Fresh Fruit

Assiette de Petit Déjeuner

Scrambled Eggs, Toast, Bacon, Fresh Fruit

Petit Croque Madame

Jambon, Comté, Raclette Mornay, Frites

Prix Fixe Menu

\$75 per person

1st course (choice of)

Salade Verte

Butter Lettuce, Toasted Pecans, Honey Dijon Vinaigrette

Vichyssoise

Potato, Leek, Chive Blossom, Crème Fraîche

Hamachi Crudo

Orange, Breakfast Radish, Pickled Spring Onion

Crab and Endive "Caesar"

Parmigiano Reggiano, Caper Aioli, Garlic Streusel

2nd course (choice of)

Pain Perdu

Vanilla Mascarpone, Almond Brittle, Orgeat Syrup

Wild Atlantic Salmon

Spring Vegetables, Béarnaise, Trout Roe

Croque Madame

Jambon de Vendée, Comté, Raclette Mornay, Egg Yolk, Duck Fat Fries

Steak Frites

RC Ranch Flat Iron, Au Poivre, Duck Fat Fries

3rd course (choice of)

Le Grand Macaron Au Chocolat

Raspberry, Hazelnut, Gianduja Mousse

Strawberry & Rhubarb Clafouti

Vanilla Crumble, Vanilla Ice Cream, Rhubarb Coulis

Crunchy Profiteroles

Salted Caramel Ice Cream, Caramelia, Chocolate Sauce, Almond Croquant



BEVERAGE OFFERINGS

Riviera Spritz \$16

St-Germain, Grapefruit, Vermouth
Sparkling Rosé

Everlasting Rosé

Choice of Still or Sparkling
\$30 per person

Brigitte Bardot \$19

Lalo Tequila, Galliano Ristretto, Grand
Marnier, Espresso, Orange Zest

The Spice & Sea \$17

Provençal Bloody Mary, Choice of House
Spirit

AT CHARDON, WE TAKE PRIDE IN BEING 100% SEED OIL-FREE. OUR CHEF'S HAVE DEVELOPED A MENU UTILIZING PREMIUM ALTERNATIVES INCLUDING AVOCADO OIL, OLIVE OILS & BEEF TALLOW. BON APPÉTIT!

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
for parties of 6 or more, a 20% gratuity will be added for your convenience