

Champagne Cocktails 8.50

BLOOD ORANGE PASSION FRUIT
LYCHEE HIBISCUS FLOWER

Favorites

ARTISANAL BLOODY MARY 8.50 FRENCH HOT CHOCOLATE 4.50
CIDER BRUT 8.50 FRESH SQUEEZED JUICES 4.50
HARD APPLE CIDER 8.50

Fruits de Mer

OYSTERS ON THE HALF SHELL
Daily Selection..... P/A
SEAFOOD CEVICHE
Citrus-Soy Dressing..... 12.50
PRAWN COCKTAIL..... 15.50

Plateau
*Oysters, Shrimp, Ceviche,
Dungeness Crab & Dayboat Selections*

PETITE (Serves 2-3)..... 38.50
GRAND (Serves 4-5)..... 58.50
ROYALE (Serves 6-8)..... 88.50

Charcuterie

COPPA *Marbled, Dry, Unsmoked Sausage*..... 9.50
SPECK *Cold Smoked Pork, Juniper, Garlic, Spice*..... 8.50
SOPRESSATA *Salami, Pepper, Garlic, Sea Salt* 9.50
SALAMI *Pork, Hearty, Rustic, Peppercorn*..... 8.50
PIO TOSINI PROSCIUTTO DI PARMA
(18 month Reserve Pork) Sweet Flavor..... 12.50

Cheese & Charcuterie Board

Assorted Cured Meats, Seasonal Cheeses,
Fruit and Condiments

SMALL (Serves 2-3)..... 25.00
LARGE (Serves 4-6)..... 40.00

To Begin

Pastry Basket

*Almond Croissant, Banana Bread,
Rhubarb Crisp, Cranberry-Pecan Bread
Whipped Strawberry Butter*
\$8.50 / \$10.50

BEIGNETS

Freshly Made Doughnuts with Spiced Sugar..... 9.50

OATMEAL CRÈME BRÛLÉE..... 8.50

YOGURT PARFAIT

Granola & Seasonal Fruits..... 7.50

BRUNCH SPECIALTIES

(made with Steiger Farm Free Range Eggs)

BRIOCHE FRENCH TOAST

Strawberries, Whipped Ricotta..... 11.50

CRÊPES SUZETTE..... 10.50

With Bananas & Chocolate..... 12.50

SOFT SCRAMBLED EGGS

Applewood-Smoked Bacon & Crisp Potato..... 13.50

PORK BELLY HASH

Poached Eggs, Sweet Potato, Chipotle Hollandaise..... 15.50

BAKED EGGS EN COCOTTE

Spinach, Mushrooms, Gruyère..... 14.50

FARM EGG OMELETTE

Cheddar & Bacon or Asparagus, Morels, Parmesan..... 13.50

HOUSE-MADE BOUDIN BLANC

White Sausage, Scrambled Eggs, Crispy Potato 15.50

PIZZETTE

Bacon, Sunnyside Up Eggs..... 15.50

Eggs Benedict

Artisanal..... 12.50
Smoked Salmon..... 15.50
Dungeness Crab..... 18.50

Fondues

ARTISANAL BLEND • "FRENCH ONION SOUP" • MANCHEGO & CHORIZO • FONDUE DU JOUR

SMALL..... 20.00 (Serves 2-3)

DIPPERS

Fingerling Potatoes..... 3.50
Vegetables..... 3.50
Apples..... 2.50

LARGE..... 30.00 (Serves 4-6)

Grilled Chicken..... 9.50
Kielbasa..... 5.50
Beef Tips..... 12.50

Artisanal Fondue Dinner

A Complete Fondue Meal Served Family-Style

Choice of Fondue, Two Meats, Crudités, Apples, Fingerling Potatoes & Country Bread for dipping.

28.50 per person / 10.50 Children 12 or younger

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