APPETIZER (Select One)
Creamy French Onion Soup, Parmesan Baguette
Lobster Bisque, Jerusalem Artichoke, Tarragon
Broccoli Caesar Salad, Napa Cabbage, Aged Parmesan
Shrimp Cocktail, French and American Cocktail Sauce
Cold Foie Gras Torchon, Duck Prosciutto, Fig Compote
* Slow Braised Smoked Pork Belly Lyonnaise Style
* Baked Parisian Ham and Asparagus, Hollandaise

ENTRÉE (Select One)
* Avocado Toast, Two Poached Farm Eggs, Multi-Grain Bread, Kale Salad
French BLT Tower, Crispy Bacon, Avocado, Lettuce, Tomato, Bacon Bread
Chopped Chicken Salad, Dill Marinated Cucumbers, Kale
Gruyere Cheese Soufflé Gratin, Yellow and Red Belgian Endive
* Smoked Salmon, Potato Poppyseed Waffle, Dill, Capers, Crème Fraiche
* Lobster Eggs Benedict, Cream Spinach, Yukon Gold Potatoes, Hollandaise Sauce
* Croque Madame de Paris, Farm Eggs, Raclette Cheese, Endive Salad
* Two Farm Eggs, Double Smoked Bacon, Aged Parmesan Baked Pancake
French Bucatini Pasta, Roasted Chicken, Trumpet Royalé Mushrooms, Aged Parmesan
* Flat Iron Steak and Farm Eggs, Wild Mushrooms, Yukon Gold Potatoes
French Toast à la Crème Brulée, Vanilla Cream, Maple Orange Syrup
* Filet Mignon 9 oz, Cabernet Butter, Fingerling Potatoes, French Green Beans - $16 Supplement

DESSERT (Select One)
Eiffel Tower Crème Brulée
French Beignets with Trio of Raspberry, Chocolate, and Caramel Sauce
Valrhona Triple Chocolate Bread Pudding, Vanilla Ice Cream
Semi-Frozen Soufflé, Strawberry Grand Marnier, Pistachio
Assorted French Macarons, 4 Flavors
Paris Café Glace

Brunch Menu 49.00 per person

Enhancements
* Grand Seafood Platter, Lobster, Shrimp, Oysters, Clams 79
* Royal Osetra Caviar 20 grams 98
* Trio of American Caviar, Golden Whitefish, American Sturgeon, Salmon Roe 28 grams each 110
* Golden Osetra Caviar 28 Grams 240
* Trilogy of Imported Osetra Caviar, Golden, Russian, Siberian 50 Grams 290
~All caviars served with blinis, toast, and condiments

*Please alert your server if you have special dietary restrictions due to food allergies or intolerances.
**Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or uncooked.