



EIFFEL TOWER[®]

restaurant

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 Royale 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 Brulee
 French Beignets with Trio of Raspberry, Chocolate, and Caramel Sauce
 Valrohna Triple Chocolate Bread Pudding, Vanilla Ice Cream
 Semi-Frozen Souffle, 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 Sturgen, 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