



EASTER BRUNCH MENU 2026

Sunday, April 5, 2026 | Starting at 11:30 a.m.

\$80* per person | \$40* per child (ages 4 to 11)

*Taxes and services not included

Mini platter for the table

Our signature house platter to share:

*Almond financiers, mini berry croissants, homemade mini banana bread,
mini waffles with mixed berries and salted caramel, house-made chocolate-almond treats*

Starters

*Mille-feuille with mascarpone cream and raspberry cream
Served with fruits and caramelized nuts*

or

*Shrimp, scallop and mussel salad with fennel, endives and radicchio,
Mediterranean vinaigrette*

Main Courses

*Two eggs Benedict with smoked bacon from Gaspior and aged cheddar
Served with herbed breakfast potatoes*

or

*Bagel with house-made gravlax salmon and cream cheese with dill and confit shallots
Served with a house green salad*

or

*Sautéed mushroom tartine, two eggs any style and white truffle oil
Sourdough bread, black garlic mayo and Parmesan
Served with a house green salad*

or

*Steak & Eggs
Grilled marinated flank steak, two eggs any style
Served with roasted herb baby potatoes*

+\$10

Dessert

Homemade carrot cake

Reserve your table now!
(450) 682-2225

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