



Chef Christophe Émé
Owner/Executive Chef

Sunday Brunch
11am to 2pm

Mushroom Soup
Shitake and Portobello

Scrambled Egg
Served in the Shell with Osetra Caviar (15\$ Supp)
Or

Burratta Cheese
Tomato Parfait, Eggplant caviar and Balsamic Reduction
Or

Beef carpaccio
Cucumber, Artichoke and Parmesan Slice
or

Risotto
Baby Scallop, Pesto and Tomato Confit

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Quiche Lorraine
Truffles, Asparagus and heart of Lettuce
or

Oeuf Benedict
Salmon, Pomme Soufflé and Herb Salad
or

Lobster Spaghetti
Sea Urchin Sauce, Fennel, Ginger and Mango (15\$ Supp)
or

Seared Scallop with Bacon
Paella style with Chorizo and Claims
or

Braised Short Ribs
Winter Vegetable and Pomme Soufflé

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Chocolate Ganache
Passion Fruit Coulis, Kumquat, and Chocolate Sorbet
or

Panna Cotta
Strawberry and Rose Caviar
or

Honey Parfait
Kumquat Confit, Chestnut Ice Cream, Lemon Cream
or

Plate of Sorbet
Flavors of the Season

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\$45 per person
Plus tax and Gratuity