

BISTRO LIAISON

Easter Sunday Brunch

Sunday, March 27, 2016

Commencer.....to start!

(choice of)

Gâteau de Crabe

Dungeness crab cake on a bed of pickled fennel & cucumber, sauce Rémoulade

***Asperges**

Poached Sacramento Delta asparagus, sauce Hollandaise

***Salade Chèvre Chaud**

Mixed seasonal greens, Dijon vinaigrette, warm goat cheese croûton
& toasted walnuts

***Velouté aux Champignons**

Purée of mushrooms with black truffle, tarragon & Cognac

Plats Principaux

(choice of)

Œufs Benedict

Poached eggs with Canadian bacon on toasted Semifreddi's ciabatta,
Hollandaise sauce, bistro potatoes

Omelette Printanière

Traditional French omelet with fava beans, asparagus, shiitake mushrooms &
English peas, topped with a warm goat cheese fondue, bistro potatoes

Navarin d'Agneau à la Printanière

Braised lamb shank, crispy polenta, onions, carrots & fava beans

Salmon

Grilled Loch Duart Salmon on a bed of roasted red & gold beets,
toasted fennel seed & tapenade

Coq au Vin

Mary's chicken braised in red wine with smoked bacon, pearl onions,
carrots & mushrooms, garlic mashed potatoes

***Artichauts**

Pan roasted artichokes, Romesco sauce, carrot ginger flan

Desserts

(choice of)

Clafoutis

Traditional warm almond custard filled with cherries, crème anglaise

Fraises Romanov

Cornmeal cake topped with Swanton Farms strawberries
marinated in Grand Marnier, strawberry sorbet

Fondant au Chocolat

Warm flourless chocolate cake, raspberry sauce, vanilla bean ice cream

Reservations please!

Menu Prix Fixe \$42.00, exclusive of beverages, tax or gratuity.