

# BISTRO LIAISON

## Mother's Day Brunch

Sunday, May 8, 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

Mixed seasonal greens, Dijon vinaigrette, goat cheese, red radish & 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 warm goat cheese fondue, bistro potatoes

#### Navarin d'Agneau à la Printanière

Braised lamb shank, crispy polenta, English peas & fava beans

#### Salmon

Grilled Loch Duart Salmon in tapenade crust, roasted red & gold beets,  
toasted fennel seed vinaigrette

#### 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

Menu Prix Fixe \$42.00, exclusive of beverages, tax or gratuity,  
children's menu \$20.00.