

**Easter Brunch**  
Sunday April 16, 2017  
10:00 - 2:30

**Commencer**  
(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 croûton & toasted walnuts

**\*Velouté aux Champignons**  
Purée of mushrooms with black truffle, tarragon & Cognac

**Plat Principaux**  
(choice of)

**Œufs Benedict**  
Poached eggs with Canadian bacon on toasted 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 garnished with carrots, pearl onions,  
English peas, & fava beans on a bed of crispy polenta

**Saumon Paillard**  
Grilled *Loch Duart Salmon* in pistou 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

**\*Champignon Frites**  
Grilled Portobello mushroom steak topped with sauce Béarnaise, pommes frites

**Dessert**  
(choice of)

**Clafoutis**  
Traditional warm almond custard  
filled with Oregon huckleberries, crème anglaise

**Fraises Romanov**  
Cornmeal cake topped with *Swanton Farms* strawberries  
marinated in Grand Marnier, vanilla bean ice cream

**Fondant au Chocolat**  
Warm flourless chocolate cake,  
raspberry sauce, vanilla bean ice cream

\* Denotes vegetarian selection

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

Reservations: 510.849.2155 or [online](#)