



Le Coin Fall SRW Brunch Menu

Served Thursday & Friday

Three Courses for \$35

Wine Pairing +\$15

Orange or Grapefruit Mimosa &

Vignerons De Mancey, Burgundy, Chardonnay, 2021

Select One Option For Each Course

Starters

Tomato Bisque

Gran Cru Gruyere / Herb Oil

Add Housemade Duck Sausage +\$5

Granola Yogurt

Fresh Fruit / Yogurt / Coriander Granola / Mint / Spiced Honey

Leafy Greens

Toasted Almonds / Radish / White Cheddar

Champagne Vinaigrette

Principles

Add 1oz Foie Gras Torchon +\$9

Chicken & Waffles

Cornmeal Waffle / Herbs / Honey Butter / Fresno Hot Sauce

Maple Syrup

Eggs Benedict

Local Ham or Farm Veggies / Hollandaise / Breakfast Potatoes

Sub Crab Benedict +\$5

Le Coin Toast

Fromage Blanc / Poached Egg / Tomato / Figs & Pears

Bacon / Greens

Dessert

Royal Tokaji, Late Harvest, 2018 +\$8 2oz Pour

Sweet Bite

Foraged Berry Preserve / Huckleberry Chantilly / Praline

Pear Spiced Cider Sorbet

Candied Apples / Almonds

Huckleberry Clafoutis

Whipped Meringue