



Midweek Prix Fixe Brunch Menu

Served Thursday & Friday

Three Courses for \$35

Wine Pairing +\$15

Orange or Grapefruit Mimosa &

French White Wine Selection

or

French Red Wine Selection

Select One Option For Each Course

Starters

Leafy Greens

Toasted Almonds / Radish / White Cheddar

Champagne Vinaigrette

Granola Yogurt

Fresh Berries & Seasonal Fruit / Greek Yogurt

Toasted Coriander Granola / Mint / Spiced Honey

Lyonnaise Salad

Farm Egg / Frisee / Dandelion Greens / Smoked Bacon

Sherry Vinaigrette

Add Fried Chicken +\$10.00

Principles

Add 1oz Foie Gras Torchon +\$9

Chicken & Waffles

Cornmeal Waffle / Herbs / Honey Butter / Fresno Hot Sauce

Maple Syrup

Cassoulet

Spring Vegetables / Bread Crumbs / Sunny Egg

Add Braised Lamb +\$5

Grilled Cheese & Tomato Soup

Gruyere / Mimolette / Cotija / Caramelized Onion

Tall Grass Sourdough

Add Sunny Farm Egg +\$3

Dessert

Bourgoin Pineau, Pineau Des Charentes, France

+\$8 1.5oz Pour

Apple Fritters

Apple Butter / Cinnamon & Sugar

Seasonal Sorbet

Yellow Chartreuse & Pineapple Caramel / Crispy Coconut

Huckleberry Clafoutis

Vanilla Chantilly