

EASTER BRUNCH

Sunday ♦ April 12, 2009 ♦ 11 am to 3 pm ♦ \$38

♦ APPETIZERS ♦

Saumon marinee aux herbes fraiches

Thin slices of Atlantic salmon marinated with fresh herbs, pressed lemon juice and capers with an homemade crème fraiche.

Brie frie

Flash fried brie paired with an apple fig compote, drizzled with a port reduction.
Served with spring mix.

Salade Nicoise

Spring mix salad with tomatoes, hard boiled eggs, tuna and black olives.

Crème de moules au saffran

Creamy seafood broth infused with Spanish saffron served with Prince Edwards Island's mussels..

♦ MAIN COURSE ♦

Saint Jacques et sa garniture confite

Scallops served with fennel, tomatoes and garlic confit.

Truite au crabe

Rainbow trout filet with lump crab meat, wild mushrooms in a seafood béchamel sauce.

Agneau Boulangere

Leg of lamb boulangere roasted on garlic rosemary mirepoix served with its own juice.

Canard Confit

Duck confit over braised red cabbage.

Bavette de boeuf Kobe aux echalotte.

Inner cut of kobe beef pan seared topped with braised shallots.

♦ DESSERTS ♦

Mousse au chocolat

Chocolate mousse topped with warm chocolate sauce.

Tarte tatin

Upside down apple tart served with vanilla ice cream and drizzled with caramel sauce.

Iles Flottantes

Meringue topped with Tahitian vanilla crème anglaise and drizzled with caramel.

Carpaccio d ananas et son sorbet

Thin slice of fresh pineapple marinated in light syrup infused with Tahitian vanilla bean served with caribbean sorbet.