



EIGHTY DOLLARS PER PERSON *TAX AND GRATUITY NOT INCLUDED*

First Course

ESCARGOTS

Qu

SMOKED SALMON

with herb whipped farmer's cheese, crispy capers, red onion compote, and sweet potato blintz

Second Course

CRAB, ASPARAGUS, AND POTATO FRICASSEE

with tomato concassé, poached eggs, and a Hollandaise de poisson

Qu

SPRING LAMB BENEDICT

Pans seared lamb loin, poached eggs, ratatouille, and a roasted red pepper Hollandaise

Qu

PAN SEARED FILET

Tartiflette, braised fennel and spring onion, fried egg, Café de Paris butter

Third Course BERRIES AND CRÈME TART

GABY ET JULES DESSERT





