



# CAFÉ JARDIN

## SUNDAY BRUNCH MENU 2017

### FIRST COURSE

CHOICE OF:

**Lobster Bisque**

**Steamed Beet Salad**

Herb Feta Cheese, Roasted Walnuts, & Lemon Vinaigrette

**Homemade Paté**

Served with Condiments

**Smoked Salmon & Asparagus Quiche**

Mesculin Greens, Mustard Dressing

### SECOND COURSE

**Omelette aux Herb**

&

**Aromatic Herb-Marinated Olive Plate**

### MAIN COURSE

CHOICE OF:

**Grilled New York Steak Chimi Churri**  
with Herb Risotto & Sauteéd Wild Mushrooms

**Grilled Striped Bass**

Buerre Blanc, Mashed Potatoes, & Sauce Vierge

**Fettuccini Vegetable Plate**

A mixture of Garden Vegetables with Tomato Sauce

**Roasted Chicken Breast**

Garlic Parsillade, Fingerling Potatoes

### DESSERT

CHOICE OF:

**Lemon Tart**

**Flourless Chocolate Cake**

**Mini Passion Fruit Cake**

**Seasonal Sorbet with Strawberries**

**\$39.50 PER PERSON (PLUS TAX & GRATUITY)**

INCLUDES ORANGE JUICE, ICED TEA, OR COFFEE

ENDLESS CHAMPAGNE \$15.00

18% Gratuity will be automatically added to parties of six or more

*Chef-Owner:*  
Pascal Olhats

*Chef du Cuisine:*  
Israel Rivera

