

Happy Easter

..... \$37.00

Hors D'oeuvres et Salads

PEA SOUP

Espellette Pepper, Lemon Confit

HOMEMADE GRANOLA PARFAIT

Greek Yogurt, Mixed Berries, Raspberry Compote

MACARONI GRATIN

Mornay Sauce, Thyme Breadcrumbs

ESCARGOTS

Parsley-Garlic Butter

SMOKED SALMON +5

Traditional Accompaniments, Crème Fraîche, Country Toast

SPRING SALAD

Gem Lettuce, Haricots Vert, English Peas, Heirloom Tomatoes, Breakfast Radishes, Asparagus, Lemon Banyuls Vinaigrette

SEASONAL FRESH FRUIT SALAD

Vanilla Simple Syrup

BAKED BEETS

Frisée and Arugula, French Feta Cheese, Chive Oil

AVENUE SALAD +5

Mesclun, Shaved Vegetables, Avocado, Grilled Shrimp, Lemon Vinaigrette

STEAK TARTARE

Hand Chopped Filet Mignon, Quail Egg

Cocktails du Brunch

-12-

FRENCH MIMOSA

Champagne, Absinthe, Fresh Orange Juice, Lime Juice, Ginger

PEACH BELLINI

Champagne Rosé, Fresh Peach Purée

VALENTINO

Champagne, Fragoli Strawberry Liqueur, Vodka, Passion Fruit Purée

CASABLANCA

Champagne, Ketel One Oranje, Amaretto, Fresh Squeezed Orange Juice

TROPICAL ICED TEA

Belvedere Lemon Vodka, Passion Fruit, Lemon Juice, Iced Tea, Agave Nectar, Fresh Mint

MIMOSA

Champagne, Fresh Squeezed Orange Juice

ESPRESSO MARTINI

Patron Café, Kahlua, Afficionado Espresso

BLOODY MARIE

Stoli Vodka, Tomato Purée, Tabasco, Worcestershire, Horseradish, Pickled String Beans

COCONUT MARTINI

Ciroc Coconut, Coconut Purée, Meyer Lemon, Ginger, Beer

TIPSY RABBIT

Gin, Carrot Juice, Lemon, Mint

IRISH COFFEE

Jameson, Coffee, Whipped Cream

Jus Frais

ORANGE JUICE 7

Cafés

CAFÉ AMERICAIN 4
Organic, Yanahuaca, Peru

ESPRESSO 4

DOUBLE ESPRESSO 7

CAPPUCCINO 5

CAFÉ AU LAIT 5

Cafés Glacés

ICED CAFÉ AMERICAIN 5

ICED CAPPUCCINO 6

Organic Herbal Teas

BUCCANEER 5

Coconut, Chocolate Bits, Vanilla, Rooibos & Black Tea

CEYLON GREEN 5

Sri Lanka Green Tea

TEMPEST 5

Ceylon & China Black Blend

LEMON TWIST 5

Lemon, Myrtle, Mate & Mixed Spices (Decaffeinated)

MINT LEAVES 5

Au Naturelle (Decaffeinated)

FIJI 5

Papaya, Wild Pineapple & Green Tea

DECAF BLACK TEA 5

Organic, India

Fruits de Mer

LES PLATEAUX

LE GRAND

85

LE ROYALE

135

LE PETIT

55

OYSTERS

EAST COAST 3.50 per pc

WEST COAST 4 per pc

SHELLFISH

KING CRAB LEGS M/P

LOBSTER 1/2 OR WHOLE M/P

LITTLE NECK CLAMS 8/Half Doz

SHRIMP COCKTAIL 6 per pc.

Les Plats

FRENCH TOAST

Mixed Berries, Sea Salt Butter

OMELETTE

3 Egg Omelette, Fine Herbs

Tomato, Ham, Swiss

EGGS BENEDICT

Canadian Ham, Hollandaise, English Muffin

GRAND MARNIER PANCAKES

Bananas, Hazelnuts, Nutella Butter

COUNTRY CHICKEN CLUB

Ciabatta, Lemon Aioli, Bacon, Avocado, Bibb Lettuce, Tomato

LAMB SANDWICH

Toasted Baguette, Pulled Lamb, Arugula, Harissa, Sun-dried Tomato

STEAK FRITES +5

8oz. Flat Iron Steak, Maitre d' Butter

MOULES FRITES

White Wine, Shallots, Garlic, Fresh Herbs

GRILLED BRANZINO

Fennel Fricassée, Grapefruit Pommery Sauce

AVENUE VEGGIE BURGER

Black Bean, Kale and Quinoa Burger, Grilled Portobello Mushroom, Hummus, Roasted Pepper Aioli
Add Cheese +1

Les Pides

ORGANIC CHICKEN APPLE SAUSAGE 9

NATURAL APPLEWOOD SMOKED BACON 9 POMME FRITES 10

BREAKFAST POTATO 10 TOASTED COUNTRY BREAD 2.50

Desserts

CHEESECAKE

Mixed Berries, Whipped Cream, Kumquat

PROFITEROLES

Cream Puff, Toasted Almonds, Vanilla Ice Cream, Warm Chocolate Sauce

CRÈME BRÛLÉE

Black Currants in Cassis, Lemon Madeline

WARM APPLE TARTE TATIN

Apples Baked In Caramel, Puff Pastry, Vanilla Ice Cream

POT DE CRÈME

Dark Chocolate Custard Topped with Crème Chantilly

EXECUTIVE CHEF: JOSH SAUER

PASTRY CHEF: STUART MARX