

La Grande Dame Brunch

\$52 per person, two person minimum
May 9th & 10th | 10:30am -3pm

BEVERAGE

choose one

Illy Drip Coffee | TEALEAVES: peppermint, earl grey, jasmine | soft drink

GRANDE TIER

for the table

DEVILED EGGS (V)

black truffle, chives

SMOKED SALMON BLINIS

crème fraîche, lemon, red onion marmalade

FRESH FRUIT

seasonal berries, apple, banana, melon

CHOCOLATE DIPPED CROISSANTS

Manjari valrhona dark chocolate

PETITE TROPÉZIENNE

diplomat cream, buttercream, brioche, pearl sugar

LEMON TARTLET

italian meringue

MAINS

choose one

AVOCADO TOAST (V) (DF)

sourdough, roasted gem tomato, serrano chillies, tomato jam,
poached eggs, real good green juice

or

EGGS BENEDICT

smoked bacon, spinach, soft poached eggs, hollandaise

or

GRILLED CHICKEN COBB SALAD (GF)

deviled eggs, avocado, feta cheese, smoked bacon,
heirloom tomatoes, green goddess dressing

or

PACIFIC ROCKFISH FISH & CHIPS (GF) (DF)

durkee's slaw, tartar sauce, lemon



La Grande Dame Brunch
BUILD YOUR OWN MIMOSA



BY THE GLASS 5oz

SPARKLING 14 | CAVE DE LUGNY CREMANT 19

or

BOTTLE FOR THE TABLE 750ml

MIONETTO PROSECCO 75

CAVE DE LUGNY CREMANT 90

MARCHESI ANTINORI 'CUVEE ROYALE' 115

VEUVE CLICQUOT 190

FLAVOURS

OJ | GRAPEFRUIT | WHITE PEACH | MANGO

STRAWBERRY | PASSIONFRUIT

