



## Easter Brunch

March 23, 2008

### TO START

**poutine** 7<sup>00</sup>

*bistro fries, beecher's cheese curds, gravy*

**butter lettuce** 8<sup>00</sup>

*roasted shallot vinaigrette, orange supremes*

**duck confit** 14<sup>00</sup>

*frisee, sherry vinaigrette*

**parsnip soup** 8<sup>00</sup>

*herb crème fraîche*

**spinach salad** 9<sup>00</sup>

*brown butter croutons, candied tomatoes, brown butter-chevre vinaigrette*

### ENTREES

**brioche french toast** 14<sup>00</sup>

*fruit & ricotta filling, vermont maple syrup, locally farmed ham*

**bangers & mash** 15<sup>00</sup>

*uli's sawage, butterball potatoes, gravy*

**dungeness crab benedict** 17<sup>00</sup>

*english muffin, herb hollandaise*

**croque madame** 12<sup>00</sup>

*ham, shredded gruyere, fried egg, bistro fries*

**eggs florentine** 14<sup>00</sup>

*shrimp mornay, sautéed spinach*

**fresh ham & chevre frittata** 12<sup>00</sup>

*home fries with persillade*

**lasagna** 14<sup>00</sup>

*white bean puree, roasted spring vegetables, tomato-chevre sauce*

**bistro burger** 14<sup>00</sup>

*locally grass-finished beef, bacon, cheddar or blue, aioli & fries*

**steak frites** 18<sup>00</sup>

*haricot verts, poached egg & béarnaise*

**woolly pigs easter ham** 18<sup>00</sup>

*potato-gruyère gratin, candied yams, spoon bread*

### DESSERT

**bread pudding** 8<sup>00</sup>

*whiskey sauce*

**chocolate duo** 8<sup>00</sup>

*mousse & brownie, procoppio chocolate gelato*

**profiteroles** 7<sup>00</sup>

*vanilla bean ice cream, theo dark chocolate drizzle*

*menu items are subject to change*