



e l e g a n t d i n i n g w i t h a s p e c t a c u l a r v i e w

BRUNCH

Early Riser...

Chef's Daily Omelet	22
French Toast – Ginger Lemon Mascarpone	16
Eggs Sardou – Sautéed Spinach, Artichoke Hearts, Poached Egg, Creole Hollandaise	21
Cité Egg-White Frittata – Asparagus, Mushrooms, Gruyere	23
Organic Free Range Eggs – Prepared À la Minute, Trio of Savory Meats	19
Lox Tart – Nova Lox, Potato Galette, Capers, Red Onion, Citrus Mascarpone	25
Crab Cake Benedict – Creole Hollandaise	23
Steak and Eggs – Grilled Beef Tenderloin, Fried Eggs, Roasted Red Potatoes	35

Additions... (\$5 supplement)

Applewood Smoked Bacon	Mixed Fruits
Honey Ham	Berry Yogurt Parfait
Hand Crafted Sausage	Steel Cut Oatmeal
Roasted Red Potatoes	

Café

*We proudly serve ILLY gourmet coffee/espresso
and a selection of loose Argo Tea*

4
Coffee

5
Espresso
Cappuccino
Latte
Mocha
Hot Tea

Appetizers...

Soup D’ Jour	10
Tuna Nicoise – Ahi, Haricot Vert, Red Onion, Brunoise Red Pepper, Citrus Vinaigrette	16
Signature Salad – Mesclun Greens, Strawberries, Spiced Walnuts, Goat Cheese	10
Shrimp Salad – Avocado Mousse, Tri-Colored Tomatoes, Arugula, Citrus Vinaigrette	13

Entrees...

Poisson Du Jour – Fish of the Day	MP
Chicken Paillard – Grilled Amish Chicken Provençal, Petite Mesclun Salad	20
Lamb Chops – Truffled Potato Gratin, Seasonal Vegetables	28
Seafood Trio – Crab Soufflé, Poached Jumbo Shrimp, Seared Scallop	24

Sweets...

Crepes – Organic Strawberry Compote or Banana Nutella	16
New York Cheesecake – Raspberry Drizzle, Fresh Berries	9
Crème Brulee – Madagascar Vanilla Bean, Fresh Strawberries	9
Chocolate Macchiato – Chocolate Cake, Caramel Mousse, Espresso Ice Cream	9

Endless Champagne Bar
Served with Pear Nectar, Peach Puree,
Orange Juice

Moët & Chandon Imperial	45
Domaine Chandon	35
Canalietto Prosecco	25

<u>Other Options...</u>	
Bloody Mary	10
Mimosa	16
Bellini	16