



Brunch Prix Fixe Tasting Menu

Sunday, June 2nd 2019

Salad of Strawberries & Tucumcari Feta Cheese

Sun dried apricots, balsamic-rosemary dressing

Segura Viudas Brut Cava NV, Spain

French Onion Soup Gratinée

Toasted baguette, gruyere and fontina cheeses

Kermit Lynch, Cotes du Rhone Rouge, France

Chicken Florentine Crêpe

Spinach, mushroom and goat cheese

Cave de Saumur Les Pouches Chenin Blanc

Flank Steak Frites

Demi glace

Spicy Bloody Mary

Tarte Tatin

Upside down apple tart with caramel & whipped crème fraiche

Coffee or tea

\$25 per person / \$37 with pairings

Does not include tax or tip