

MOTHER'S DAY BRUNCH



FIRST

Arugula & Endive Salad bleu cheese, walnut vinaigrette, mandarin

Heirloom Beet Salad pork belly lardons, fiddlehead ferns, frisée, aged balsamic

Smoked White Asparagus Soup poached egg, green asparagus, ossetra caviar, crostini*

Tuna Tartare sesame, spring onion, radish, avocado & leek emulsion*

Spanish Octopus squid ink, smoked fingerlings, pickled peppers

Quiche Lorraine bacon, leeks, goat cheese, tomato, endive salad

MAIN

Eggs Benedict cured ora king salmon, salmon roe, lemon-chive hollandaise*

Soft Shell Crab Benedict poached eggs, baby kale, saffron hollandaise*

Duck Confit "Foieffles" belgian waffle, rhubarb, strawberries, maple-foie gras butter

Croque Madame black forest ham, mornay, gruyère, sunny side eggs*

Bistro Burger prime beef, cheddar, foie gras truffle butter, potato sesame bun*

Flat Iron Steak Frites truffle parmesan frites, beurre maître d'hôtel*

DESSERT

Vanilla Bean Crème Brûlée spring fruit

Pistachio Tart mascarpone mousse, pistachio praline

Gâteau de Pâques dark chocolate, milk chocolate

80 PER GUEST



CHEF PARTNER *Robert Sisca*
CHEF DE CUISINE *David Iacobazzi*

**These items are cooked to order and may be served raw or undercooked.
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness. Before placing your order, please inform
your server if a person in your party has a food allergy.*

BISTRO *du Midi*

RAW BAR

- Shrimp Cocktail 6 pieces, horseradish, cocktail sauce 30
- Selection of Oysters champagne cranberry mignonette & cocktail sauce 24
- Petit Plateau selection of assorted shellfish / serves one or two 49
- Grand Plateau selection of assorted shellfish / serves two to four 135
- Black River Ossetra Caviar creamy, nutty, rich 140
- Bistro du Midi Caviar light, clean, floral 145

CELEBRATORY BOTTLES

- Ayala Brut Majeur, Brut NV 112
- Pol Roger Sir Winston Churchill, Brut 2013 535
- Hure Freres, L'Insouciance, Brut Rosé 196
- Billecart-Salmon, Brut Rosé NV 225

CHAMPAGNE HALF BOTTLES

- Krug, Grande Cuvée 170ème Édition, Brut NV 215
- Ployez-Jacquemart Brut, Champagne NV 69
- Jean Vesselle, Oeil de Pedrix, Brut Rosé NV 67
- Geoffroy, Rosé de Saignée, Premier Cru, Brut Rosé 97

COCKTAILS

- Kir-Royale crème de cassis, champagne 15
- Boisson de Sapin st. germain, white fir, prosecco, grapefruit 16
- Espresso Martini vodka, kahlua, bailey's, espresso 18

MOCKTAIL

- Cosmo cranberry, lime 10

CHEF PARTNER *Robert Sisca*
EXECUTIVE CHEF *David Iacobazzi*
EXECUTIVE PASTRY CHEF *Tab Volpe*

BEVERAGE DIRECTOR *Benjamin Chesna*
WINE DIRECTOR *Ian Magiros*

