



# THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

## Restaurant Week Lunch/Brunch Menu

Available 9am-3pm

**2 courses - \$25 per person\***

Your choice of Appetizer or Dessert and an Entrée

*\*Beverages, tax and gratuity not included. Reservations recommended.*

### Appetizer

*Choose one appetizer or one dessert*

#### Onion Soup Gratinée

Topped with a slice of French bread and melted Swiss cheese

#### Paysan Salad

Frisée, baby arugula, pear tomato, lardon, poached egg & champagne vinaigrette

#### Escargots à la Bourguignonne

Half dozen escargots broiled in garlic herb butter

### Entrées

*Choice of entrée*

#### Eggs Benedict Traditional

Toasted English muffins, Canadian bacon, Poached Eggs, Hollandaise & breakfast potatoes

#### Eggs Benedict Pork Belly

Toasted ciabatta, Pork Belly, Poached Eggs, Hollandaise & breakfast potatoes

#### Eggs Benedict Avocado

Toasted sourdough, avocado, tomato, poached eggs, hollandaise & breakfast potatoes

#### Eggs Benedict Smoked Salmon

Multigrain bread, Boursin, smoked salmon, chives & mixed greens

#### Steak Pommes Frites

Flat Iron Steak with Béarnaise sauce with chef's vegetables and hand-cut fries

#### Salmon Dijonnaise

Dijon, citrus, tarragon, chef's vegetables and hand-cut fries

#### Ratatouille

Traditional French recipe: sautéed eggplant, onions, bell peppers, zucchini, and tomatoes served over quinoa

### Desserts

*Choose one dessert or one appetizer*

**Pastry Tray Selection or  
Crème Brûlée**