

LE ST. GERMAIN

Easter Champagne Brunch

Sunday, April 4th, 2010, 11:00 am – 2:30 pm



Appetizers

Wild Mushroom Soup with Chives & Truffle Oil
Maine Lobster Raviolis with Basil Bisque
Heirloom Tomato Salad with Goat Cheese & Basil
Pear & Feta Cheese Salad with Baby Spinach, Walnuts & Balsamic Glaze
Mixed Field Greens with Shrimp, Papaya, Avocado & Mango Vinaigrette
Classic Caesar Salad with Parmesan Crisp
Crab Cakes with Baby Field Greens
House Smoked Salmon with Mustard & Dill
Le St. Germain Seasonal Salad with Frisée, Yellow Tomatoes & Mushrooms
Pâté de Campagne

Entrées

Quiche Royale with Red Pepper, Spinach & Goat Cheese
Home Made Short Rib Raviolis with Red Onion Compôte & Feta Cheese
Pan Seared Sushi Grade Ahi Tuna with Soy Sauce & Basmati Rice
Sautéed Oregon Dover Sole with Lemon Capers & Spinach
Black Angus Filet of Beef with Roquefort Cheese & Sherry Cabernet Sauce
Traditional Eggs Benedict with Hollandaise Sauce
Roasted Herb Marinated Lamb Chop with Mint au Jus
Herb Roasted Free Range Chicken with Shoestring Potatoes & Parmesan Tomato
Pan Roasted Pork Tenderloin with Wild Mushroom Risotto
Omelettes du Jour

Desserts

Warm Individual Apple Tarte a la Mode
Warm Chocolate Lava Cake with Hot Chocolate & Vanilla Ice Cream
Caramelized Floating Island with Almonds & Crème Anglaise
Vanilla Bean Crème Brûlée with Raspberries
Assorted Fresh Fruit Sorbets in Cookie Shell

\$45 (plus tax & gratuity)

Reservations ~ (760) 773-6511