

# Claudette

— EASTER BRUNCH —

sunday, april 16th

\$40  
3-COURSE PRIX-FIXE  
—CHOOSE—  
AN HORS D'OEUVRE, AN ENTRÉE, A DESSERT

## HORS d'OEUVRES

CORSICAN MINT SALAD  
*arugula, plums, onions, green beans, quinoa*

AVOCADO TOAST  
*poached egg, harissa*

GREEK YOGURT  
*bulgur granola, fresh & dried fruit, honey*

WARM BEET SALAD  
*horseradish, spring greens, parmesan, almonds*

GRILLED LOCAL SQUID  
*homemade harissa, sweet potato falafel*

## les ENTRÉES

EGGS BENEDICT  
*poached eggs, frisée, ham, hollandaise*

PROVENÇAL CHICKEN SALAD  
*carrots, bulgar, pistachio, cumin, cilantro vinaigrette*

SHAKSHOUKA  
*farm eggs, tomato, cilantro, crème fraîche*

ROASTED GARLIC GNOCCHI  
*housemade gnocchi, spiced lamb ragu, mint, ricotta*

WILD MUSHROOM OMELETTE  
*herb sautéed mushrooms, garlic, goat cheese*

PASTA PISTOU  
*housemade spaccatelli, basil, parmesan*

FRENCH TOAST  
*brioche, seasonal fruits, cinnamon yogurt*

OXTAIL CAVATELLI  
*braised oxtail ragu, olives, san marzano tomato*

CURED SALMON & EGGS  
*cured aurora salmon, soft scrambled eggs, salmon roe  
crème fraîche, grilled bread*

LAMB BURGER  
*guanciale, pickled onion, gruyère, brioche  
paprika aioli, frites*

## les GARNITURES

· 8 EACH ·

POMMES FRITES  
*ras al hanout*

BRUSSELS SPROUTS  
*caramelized onion, bacon*

GRILLED BACON  
*applewood smoked bacon*

BRAISED CANNELLINI BEANS  
*garlic chili bread crumbs, parmesan*

## les DESSERTS

ÎLE FLÔTANTE  
*vanilla crème anglaise, toasted praline  
caramel glaze*

CHOCOLATE CRÉMÉUX  
*flourless chocolate cake, hazelnuts, caramel  
vanilla ice cream*

TARTE AUX FRUITS  
*sablé, seasonal fruit*

BROWN BUTTER MADELEINE  
*baked à la minute, salted caramel sauce*

— LES ENFANTS —

2-COURSE | \$18

BACON & EGGS WITH FRITES  
—or—  
FRENCH TOAST WITH SEASONAL FRUIT  
&  
BROWN BUTTER MADELEINE  
—or—  
VANILLA & CHOCOLATE ICE CREAM

