

BRUNCH COLLECTION

An elevated morning and afternoon menu curated for shared celebrations



BRUNCH CANAPÉS & SAVORY BITES

Passed Hors d'Œuvres & Morning Starters

Gruyère & Fresh Thyme Gougères

Airy, golden French choux pastries baked with nutty aged Gruyère and fragrant thyme leaves.

Petite Croque Madame Tartlets

Crisp pastry cups layered with Dijon béchamel, sweet French ham, melted Comté cheese, and a sunny-side quail egg.

Smoked Salmon & Herbed Gougère Bites

Toasted artisan bagels with house-cured smoked salmon, pickled red onions, and lemon-caper cream cheese.

Wild Mushroom & Chèvre Tartlets

Buttery shells filled with sautéed chanterelles, caramelized shallots, and creamy goat cheese finished with micro-thyme.

Petite Ham & Gruyère Croissants

Warm, flaky house-baked mini croissants layered with shaved rosemary ham, melted Gruyère, and stone-ground mustard aioli.

PLATED BRUNCH MAINS

Chef-Crafted Entrées

Poached Eggs en Meurette

Traditional Burgundian soft-poached farm eggs over thick-cut toasted brioche, smothered in a rich Pinot Noir reduction with smoked bacon lardons and pearl onions.

Duck Confit & Caramelized Onion Tart

Flaky deep-dish pastry filled with savory egg custard, tender slow-cooked duck confit, and deeply sweet balsamic-braised onions.

Heirloom Brioche Avocado Toast

Thick-sliced brioche layered with whipped avocado, shaved radishes, soft-boiled egg, and flaky sea salt with house everything crunch.

SWEET GRIDDLE & MORNING PASTRIES

Pâtisserie & Warm Griddle Selections

Cardamom & Blood Orange Morning Buns

Laminated, flaky pastry scrolls spiced with cracked cardamom and finished with a citrus glaze.

Lemon-Ricotta Soufflé Pancakes

Pillowry ricotta hotcakes scented with fresh Meyer lemon zest, served with warm blackberry-thyme compote.

Caramelized Apple & Brie Crostata

Crisp, buttery pastry baked with spiced honey-crisp apples, melted double-cream Brie, and a hot-honey drizzle.

Meyer Lemon Curd Tartlets

Delicate sweet pastry shells filled with velvety lemon curd, fresh raspberries, and sweet mint.

Brioche French Toast Bites

Golden, crisp-crustured French toast cubes stuffed with sweet vanilla-bean mascarpone and fresh seasonal berries.

COMPOSED SALADS

Bright, Garden-Fresh Greens

Classic Bistro Frisée Salad

Tender frisée tossed in warm bacon-shallot vinaigrette with crispy smoked lardons, sourdough croutons, and a six-minute egg.

Green Goddess Market Salad

Crisp shaved cucumbers, French breakfast radishes, and sugar snap peas over gem lettuce, tossed in creamy tarragon green goddess dressing.

Roasted Beet & Whipped Chèvre Salad

Salt-roasted baby beets, whipped goat cheese, wild arugula, and candied walnuts dressed in aged sherry vinaigrette.

Chargrilled Asparagus & Shaved Pecorino

Flame-kissed asparagus spears tossed with lemon oil, wild arugula, toasted almonds, and aged Pecorino Romano flakes.

ACCOMPANIMENTS & SIDES

Savory Complements & Fresh Fruit

Million Dollar Glazed Bacon

Thick-cut applewood bacon baked with a caramelized glaze of pure maple, cracked pepper, and smoked cayenne.

Crisp Fingerling Potatoes Lyonnaise

Pan-shattered fingerling potatoes crisped in clarified butter with caramelized onions and flat-leaf parsley.

Chilled Seasonal Fruit Display

Sliced melons, fresh figs, berries, and stone fruits paired with a light citrus-honey-mint reduction.

Artisanal Country Sausage Links

Pan-roasted pork sausage glazed with spiced apple cider and grainy Dijon mustard.

Eggs Benedict Deviled Eggs

Classic whipped yolk filling enriched with brown-butter hollandaise, finished with crispy prosciutto dust and micro-chives.

Custom multi-course brunch services, mimosa & spritz pairings, and family-style buffet options are tailored to your celebration. Dietary accommodations gladly arranged upon inquiry.