

Easter

AT VAUCLUSE

BRUNCH DRINKS

ELDERFLOWER FIZZ	<i>elderflower cordial, lime</i>	9
LE PERROQUET FOU	<i>lychee, citrus green tea, lemon</i>	9
MIMOSA	<i>fresh squeezed orange juice, crémant de loire</i>	18
VAUCLUSE BELLINI	<i>white peach, elderflower, crémant</i>	18
PARK AVENUE BLOODY	<i>belvedere vodka, classic mix</i>	18
FRENCH 75	<i>lemon, bombay dry, crémant de loire</i>	18

THREE COURSE BRUNCH \$55

featuring housemade pastries for the table, choice of hors d'oeuvre, plat principal & dessert

FROM OUR PATISSERIE

CROISSANT
whole wheat stone milled flour

PAIN AU CHOCOLAT
valrhona semisweet chocolate

CROISSANT AUX AMANDES
toasted almond cream

CROISSANT CHOCOLAT AUX AMANDES
toasted almond cream, chocolate

CRUMBLE AUX POMMES
poached apple, oat streusel, vanilla

FENOUIL ET FROMAGE
fennel, fromage blanc, champagne vinegar

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

CHEF & OWNER *Michael White*

HORS D'ŒUVRES

HUITRES *oysters on the half shell*

POISSON CRU *yellowtail crudo, tapenade, pistachio, lemon thyme*

POIREAUX VINAIGRETTE *grilled leeks, toasted almonds, anchovy, mustard seed vinaigrette*

SOUPE *creamy asparagus soup, herbed creme fraiche, slow poached egg*

QUICHE LORRAINE *housemade bacon, caramelized onions, gruyere*

ASPERGES *jumbo asparagus, braised morels, hollandaise*

SAUMON FUMÉ *smoked salmon, egg, capers, crème fraîche, lemon, toasted brioche*

PATÉ DE CAMPAGNE *pork terrine, housemade bacon, rabbit mousseline*

TARTARE DE BŒUF *hand-cut filet of beef, capers, cornichons, toasted baguette*

PLATS PRINCIPAUX

PAIN PERDU *brioche french toast, mixed berries, vanilla chantilly, maple syrup*

BÉNÉDICTINE *poached eggs, housemade brioche, hollandaise, parisian ham or maine lobster*

STEAK & EGGS *grilled prime hanger steak, sauce au poivre, sunny side up egg, frites*

LOUP DE MER *grilled branzino, roasted romanesco, toasted pine nuts, cauliflower crème*

TAGLIATELLE *ribbon pasta, san marzano tomatoes, basil*

CHICKEN PAILLARD *grilled chicken breast, mesclun, mushrooms, parmesan croûtons*

CÔTELETTES D'AGNEAU *grilled lamb chops, potato terrine, charred leeks, onion-thyme soubise*

WHITE LABEL BURGER *aged beef blend, fontina cheese, tomato jam, dijonnaise, frites*

SIDES 9

SEASONAL FRUITS | WILD MUSHROOMS | SAUTEED SPINACH

HOUSEMADE SAUSAGE | HAND-CUT FRIES | BACON | ROASTED POTATOES

DESSERTS

POT DE CREME AU CHOCOLAT *salted caramel, chocolate streusel, amaretto macarons*

ECLAIR AU CITRON *lavender, lemon curd*

MOUSSE DE RHUBARBE AUX FRAISES *strawberry-rhubarb mousse*

PETIT GATEAU *brown sugar cake, almond ice cream*