



BRUNCH

APPETIZERS & SALAD

Scottish Smoked Salmon Beet Salad 18
Dill Crème Fraiche, Roasted Golden and Purple Beets, Capers
Baby Sorrel, Lemon Vinaigrette

Berry Cocktail 11
Served with Farm Fresh Cottage Cheese

Pan Fried Jumbo Crab Cake 20
Served with a Rivulet of Louis Sauce

Salad Nicoise
Peppered Ahi Tuna, Boiled Potatoes, Haricot Vert
Hard Boiled Egg, Dijon Vinaigrette
Lg 19 Sm 14

ENTREES

Café du Parc Brunch Plate 22
Scrambled Eggs, Home Fries, Biscuit and Gravy, Chicken Sausage

Artisanal Brioche French Toast 17
Served with Fresh Berries, Maple Syrup

Nutella Crepe 15
Nutella Filled Crepe, Toasted Almond, Strawberry, Chocolate Sauce

Eggs Benedict 19
On English Muffin with Traditional Hollandaise
Your Choice of
Spinach and Tomatoes
Canadian Bacon
Maryland Crabmeat

Scrambled Tofu 18
Sautéed Kale, Spinach, Tomato, Onions, Peppers, Tofu

1855 Farm Prime Stripsteak and Eggs 30
Truffle Mashed Potato, Fried Egg, Asparagus Spears, Red Wine Sauce

CDP Brunch Burger 23
Black Angus Beef, Fried Onions, Tomatoes, Pickles, Raclette, Fried Egg, Truffle Aioli

Mussels 25
Your Choice of
Traditional
Tomato and Capers
Coconut Thai Curry

Grilled Free Range Chicken Breast 27
Free Range Chicken Breast, French Mashed Potatoes, Haricot Vert, Natural Chicken Jus

Hachis Parmentier 23
Red Wine Braised Short Rib, Caramelized Onions, Mashed Potatoes
Parmesan Cheese, Sunny Side up Egg

Bouillabaise Façon Marseille 37
Marseille Style Fisherman's Stew, Parisienne Potato, Fennel, Sauce Rouille

Croque Madame 23
Fresh Ham, Gruyere, Bechamel, Fried Egg

DESSERTS

Vanilla Crème Brulee 12
Madagascar Vanilla Bean Flavored Crème Brulee, Palmier, Fresh Berries

Profiteroles 12
Pillow of Baked Pate a Choux, Vanilla Bean Ice Cream Filling, Warm Chocolate Sauce

Executive Chef, Luca De Marchis | Executive Sous Chef, Gyo Santa