

lavender
bistro 

Easter Champagne Brunch

April 24th 2011, 11:00 AM – 2:00 PM

Appetizers

(Choice of One)

Roasted Butternut Squash Soup – *With Cinnamon and Star Anise Crème Fraiche*

House Smoked Salmon – *On Corn and Scallion Pancake, with Horseradish Mousse*

Maine Lobster Raviolis – *With Dill and Tomato Bisque*

Heirloom Tomato Salad – *With Buffalo Mozzarella, Shallots- Balsamic Vinaigrette, & Crispy Eggplant*

Pan Seared Crab Cake – *Over Sourdough Toast, with Mixed Greens, and Remoulade Sauce*

Shrimp Salad – *With Mango, Papaya, and Avocado over Mixed Greens with Mango Vinaigrette*



Entrée

(Choice of One)

Belgian Waffles – *With Fresh Berries, Whipped Cream, Maple Syrup, and Side of Bacon*

Traditional Eggs Benedict – *with Hollandaise Sauce, Canadian bacon, and Toasted English Muffin*

Pan Seared Wild Atlantic Salmon – *With Mashed Potatoes, Steamed Broccoli, and Crab & Mango Salsa*

Crispy Chicken Paillard – *With Frisée Salad, Herb Crusted Tomatoes, and Thyme-Garlic Jus*

Roasted Maple-Peach Glazed Pork Tenderloin – *With Hash Browns, and Whole Grain Mustard Sauce*

Bleu Cheese Crusted Filet Mignon – *With Mushroom Ravioli in Bed of Roasted Butternut Squash, Cabernet Reduction and Green Beans*

Steak Salad–*Mixed Greens, Medallions of Beef Tenderloin, Balsamic-Vinaigrette, Shaved Parmesan & Crispy Shallots*

Dessert

(Choice of One)

Fresh Baked Warm Apple Tart – *Served with Rum Raisin Ice Cream*

Warm Chocolate Lava Cake – *Served with Toasted Almond Gelato*

Vanilla Crème Brûlée – *Garnished with Fresh Berries*

Assorted Sorbets – *Served with Sugar Cookies and Fresh Berries*

Floating Island – *Over Crème Anglaise with Caramel Almond Crust*

\$42 per Person (Plus Tax and Gratuity)

Reservations ~ (760) 564-5353