



EVA

PETIT DÉJEUNER (BRUNCH)

ASSORTMENT de VIENNOISERIES

Basket of Assorted Pastries

principaux

CHOICE OF

(SELECT 5 TO OFFER YOUR GUESTS A CHOICE OF ONE)

QUICHE LORRAINE

Bacon, Comté, Salade Verte

QUICHE aux LÉGUMES

Seasonal Vegetable, Chèvre, Parmesan, Salade Verte

PAIN PERDU

Brioche French Toast, *Seasonal Fruit*, Crème Fraîche

OMELETTE du JOUR

Chef's Seasonal Preparation, Salade Verte

(available only to parties of less than 15 guests)

GRAVLAX

House-Cured Salmon Gravlax, Capers, Crème Fraîche, Grilled Baguette

CRÊPE du JOUR

Chef's Seasonal Preparation

CROQUE MONSIEUR

Brioche, Madrange Ham, Comté Cheese, Pommes Frites

Served with freshly ground & brewed coffee & decaf

The *Eva* menu is priced at \$22 (++) per guest for food & coffee service
6% MD tax, 9% beverage tax, 20% service gratuity, espresso drinks & alcoholic beverages are in addition
Menus are seasonal and subject to change



PETIT LOUIS

BISTRO

POINT

DÉJEUNER (LUNCH)

hors-d'œuvre

CHOICE OF

SOUP du JOUR

Soup of the Day

SALADE VERTE

Mesclun Greens, Reggiano, Red Wine Vinaigrette

principaux

CHOICE OF

SALADE de SAUMON

Salmon, Spinach, Roasted Shallot, Egg, Dill Vinaigrette

CONFIT de POULET

Chicken Confit, *Chef's Seasonal Preparation*

CROQUES MONSIEUR

Comte Cheese, Madrange Ham, Brioche, Pommes Frites

QUICHE aux LÉGUMES

Seasonal Vegetable, Chèvre, Parmesan, Salade Verte

dessert

CHOICE OF

MOUSSE au CHOCOLAT

Chocolate Mousse, Espresso, Grand Marnier

FRUIT de SAISON

Seasonal Fruit

CRÈME BRÛLÉE

Seasonal Preparation

Served with freshly ground & brewed coffee & decaf

The *Point* menu is priced at \$29 (++) per guest for food & coffee service
6% MD tax, 9% beverage tax, 20% service gratuity, espresso drinks & alcoholic beverages are in addition

Groups of 20-40 are limited to 3 options for main course.
Groups of 40-60 are limited to 2 options for main course and dessert.

Menus are seasonal and subject to change



CARÊME MENU

hors-d'œuvre

CHOICE OF

SOUP du JOUR

Soup of the Day

SALADE VERTE

Mesclun Greens, Reggiano, Red Wine Vinaigrette

principaux

CHOICE OF

SAUMON RÔTI

Roasted Salmon, Fingerling Potatoes, Shallots, Garlic, Watercress Purée, Sauce Nantua

COQ au RIESLING

Braised Chicken, Pommes Purée, Baby Carrots, Lardons, Pearl Onions

dessert

CHOICE OF

MOUSSE au CHOCOLAT

Chocolate Mousse, Espresso, Grand Marnier

FRUIT de SAISON

Seasonal Fruit

CRÈME BRÛLÉE

Seasonal Preparation

Served with freshly ground & brewed coffee & decaf

The *Carême* menu is priced at \$42 (++) per guest for food & coffee service
6% MD tax, 9% beverage tax, 20% service gratuity, espresso drinks & alcoholic beverages are in addition
Menus are seasonal and subject to change



AUGGIE MENU

hors-d'œuvre

CHOICE OF

SOUP du JOUR

Soup of the Day

AUBERGINES CROQUANTES

Crispy Eggplant Napoléan, Tomato, Chèvre, Pistou, Olive Tapenade

SALADE de ROQUETTE

Farm Arugula, Fourme d'Ambert, Apples, Honey Mustard, Almonds

principaux

CHOICE OF

SAUMON RÔTI

Roasted Salmon, Fingerling Potatoes, Shallots, Garlic, Watercress Purée, Sauce Nantua

BROCHETTE de CREVETTE

Grilled Shrimp, Ratatouille, Roasted Tomato Coulis, Garlic Beurre Blanc

COQ au RIESLING

Braised Chicken, Pommes Purée, Baby Carrots, Lardons, Pearl Onions

BOEUF BOURGUIGNON

Braised Beef, Egg Noodles, Forest Mushrooms, Pearl Onions, Lardons

cheese

(optional, please confirm in advance)

SELECTION OF ARTISANAL CHEESES

\$5/person Supplement

dessert

CHOICE OF

MOUSSE au CHOCOLAT

Chocolate Mousse, Espresso, Grand Marnier

FRUIT de SAISON

Seasonal Fruit

CRÈME BRÛLÉE

Seasonal Preparation

Served with freshly ground & brewed coffee & decaf

The *Auggie* menu is priced at \$56 (++) per guest for food & coffee service

6% MD tax, 9% beverage tax, 20% service gratuity, espresso drinks & alcoholic beverages are in addition

Groups between 20-40 are limited to 3 options for each course. Groups over 40 are limited to 2 options for each course.

Menus are seasonal and subject to change



SIMONE MENU

hors-d'œuvre

CHOICE OF

SOUP du JOUR

Soup of the Day

TORCHON de FOIE GRAS à la MÉDOCAINE

Foie Gras, Peaches, Riesling Gelée, Brioche

SALADE de BETTERAVES

Roasted Baby Beets, Baby Red Sorrel, Chèvre, Citrus, Hazelnuts

principaux

CHOICE OF

POISSON du JOUR

Fish of the Day, Chef's Seasonal Preparation

BROCHETTE de CREVETTE

Grilled Shrimp, Ratatouille, Roasted Tomato Coulis, Garlic Beurre Blanc

MAGRET de CANARD

Magret Duck Breast, Chef's Seasonal Preparation

BOEUF BOURGUIGNON

Braised Beef, Egg Noodles, Forest Mushrooms, Pearl Onions, Lardons

fromage

SELECTION OF ARTISANAL CHEESES

dessert

CHOICE OF

MOUSSE au CHOCOLAT

Chocolate Mousse, Espresso, Grand Marnier

CRÈME BRÛLÉE

Seasonal Preparation

FRUIT de SAISON

Seasonal Fruit

Served with freshly ground & brewed coffee & decaf

The *Simone* menu is priced at \$65 (++) per guest for food & coffee service
6% MD tax, 9% beverage tax, 20% service gratuity, espresso drinks & alcoholic beverages are in addition

Groups between 20-40 are limited to 3 options for each course. Groups over 40 are

limited to 2 options for each course.

Menus are seasonal and subject to change



passed hors-d'oeuvres		\$/person
MOUSSE de FOIE de VOLAILLE		\$3
<i>Chicken Liver Mousse, Grilled Baguette</i>		
GRAVLAX CANAPÉS		\$3
<i>House-Cured Salmon Gravlax, Capers, Crème Fraîche</i>		
BEIGNETS de SAISON		\$2
<i>Crispy Seasonal Vegetable, Garlic Aioli</i>		
SHRIMP BEIGNETS		\$3
<i>Crispy Shrimp, Garlic Aioli</i>		
AUBERGINES CROQUANTES		\$2
<i>Crispy Eggplant, Tomato, Chèvre, Pistou</i>		
GOUGÈRES		\$2
<i>Savory Puff Pastry with Gruyere Cheese</i>		
GOUGÈRES AU JAMBON		\$3
<i>Savory Puff Pastry with Gruyere Cheese & Madrange Ham</i>		
PÂTÉ MAISON		\$4
<i>House-Made Charcuterie</i>		
ENDIVE, RED BEET & CHEVRE CANAPÉS		\$1

suppléments (served family style with main course) \$/person

POMMES de TERRE		market
<i>Seasonal Potato Preparation</i>		
CHAMPIGNONS		market
<i>Pan-Roasted Mushrooms (served table-side)</i>		
POMMES FRITES		\$2
<i>Fries</i>		
ÉPINARDS		\$2
<i>Spinach</i>		
LEGUMÉS du MARCHÉ		market
<i>Market Vegetables</i>		

Preparations are seasonal and subject to change