



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

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

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 *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 GRILLÉ

Grilled Salmon, *Chef's Seasonal Preparation*

POULET PAILLARD

Pan-Roasted Chicken, *Chef's Seasonal Preparation*

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 *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 BETTERAVES

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

principaux

CHOICE OF

SAUMON GRILLE

Grilled Salmon, *Chef's Seasonal Preparation*

STEAK FRITES

Grilled Beef Sirloin, Pommes Frites, Horseradish Hollandaise

CONFIT de CANARD

Duck Leg Confit, *Chef's Seasonal Preparation*

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 first course Aubergines Croquantes option may only be offered to parties of fewer than 20 guests

For parties greater than 20 guests, Chef will substitute another item.

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 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

PARFAIT de FOIE GRAS

Foie Gras, Strawberry, Pickled Rhubarb, Quinoa Crumble

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*

STEAK FRITES

Grilled Beef Sirloin, Pommes Frites, Horseradish Hollandaise

MAGRET de CANARD

Duck Breast, *Chef's Seasonal Preparation*

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 over 40 are limited to 2 options for each course.

Menus are seasonal and subject to change



passed hors-d'oeuvres	\$/person
PARFAIT de FOIE GRAS Foie Gras Terrine, Grilled Baguette	\$5
GRAVLAX CANAPÉS House-Cured Salmon Gravlax, Capers, Crème Fraîche	\$3
ENDIVE, RED BEET & CHEVRE CANAPÉS	\$1
BEIGNETS de SAISON <i>Crispy Seasonal Vegetable, Garlic Aioli</i>	\$2
SHRIMP BEIGNETS Crispy Shrimp, Garlic Aioli	\$3
AUBERGINES CROQUANTES Crispy Eggplant, Tomato, Chèvre, Pistou	\$2
RILLETES de SAISON <i>Seasonal Potted Meat Charcuterie</i>	\$2
GOUGÈRES Savory Puff Pastry with Gruyere Cheese	\$2
GOUGÈRES AU JAMBON Savory Puff Pastry with Gruyere Cheese & Madrange Ham	\$3
PÂTÉ MAISON <i>House-Made Charcuterie</i>	\$4
suppléments (served family style)	\$/person
POMMES de TERRE <i>Seasonal Potato Preparation</i>	market
CHAMPIGNONS Pan-Roasted Mushrooms (served table-side)	market
POMMES FRITES Fries	\$2
ÉPINARDS Spinach	\$2
LEGUMÉS du MARCHÉ <i>Market Vegetables</i>	market

Preparations are seasonal and subject to change