

Spring Mill Café



EASTER BRUNCH 2019

\$38/Person

Plus 6% Tax

APPETIZERS

POTATO LEEK SOUP WITH CHAMPAGNE POACHED SHRIMP

WARM QUATRE QUARTS (POUND CAKE) WITH GRAND MARNIER CREAM

BABY ROMAINE GREENS & CELERIAC WITH POACHED PEARS,
FRENCH BLUE CHEESE & WALNUTS

SMOKED SALMON PROVENÇALE

TRUFFLED CHICKEN LIVER PÂTÉ WITH TOAST POINTS, CORNICHONS,
& WHOLE GRAIN MUSTARD

SMALL CHEESE PLATE

ENTREES

BANANA FOSTER FRENCH TOAST

HALF RACK OF LAMB WITH ROSEMARY BÉARNAISE & A POTATO HASH

POT AU FEU (SHORT RIBS) WITH POTATO & PARSNIP PURÉE

ASPARAGUS & GOAT CHEESE QUICHE WITH WATERCRESS SALAD

TROUT ALMANDINE

MUSHROOM BOURGUIGNON

JULIA'S BREAKFAST CASSOULET

CHOICE OF OUR HOUSE MADE DESSERTS

COFFEE OR TEA