

Brunch



La VILLA
- French Riviera Food -

TO SHARE (OR NOT)

Perfection of Cheese, Chef, hand-selected variety of cheeses: Roth's Private Reserve, Roelli Haus Select, Green Hill Brie, Creamy Goat Cheese (Bijou), Gruyère, and the finest Blue Cheese, paired with jam* 24

Portfolio of Charcuterie*: Jambon de Bayonne, Mortadella, Paris ham, Salami, Bresaola, Wild Boar Saucisson 24

Rising Sourdough Crust, parsley pesto, escargot, watercress, Cremini mushroom and Summer Truffle 17

MENU

La Villa : Pastry basket (croissant, raisin roll, chaussons aux pommes, pain au chocolat) + fresh fruit plate + butter + jam + honey + 1 fresh orange juice + 1 coffee or tea 18

Montrose : Pastry basket (croissant, raisin roll, chaussons aux pommes, pain au chocolat) + fresh fruit plate + egg selection with 2 garnishes + butter + jam + honey + 1 fresh orange juice + 1 coffee or tea 28

EGG SELECTION

Truffle Scrambled Eggs 13.5

French Omelette 12

Poached Eggs with Hollandaise Sauce on Toast 14

Oeuf au plat (sunny side up) 10

Garnish: (two items included, additional items \$4 each)

Paris Ham, Cheese, Spinach, Herbs, Mushroom, Compote de tomate

ENTRÉES

(Grass Fed, No GMO, No Antibiotics, and Sustainable Wild Caught Fish)

Avocado Tartine, cherry tomato, pine nuts, chives, fresh herbs, spring mix salad 13

Caesar Salad, grilled chicken thigh, croutons Parmesan, homemade Caesar dressing 16

Croque Monsieur or Madame 14/16

Spring Harvest Red Gaspacho, with refreshing strawberry and watermelon, old style mustard ice cream, ricotta foam, lemon bread crumb 16

Shredded lamb sandwich on grilled focaccia, watercress, fresh homemade tzatziki 16

Smoked Salmon*, fresh whipped cream with dill and lemon juice with multigrain toast 18

"Day boat caught" Snapper Ceviche, freshly marinated with lime, jalapenos, chives, and tomatoes 17

Half Roasted "Farm Fresh" Chicken, paired with mashed potatoes and au jus 19

"Steak Frites" Grass-fed bavette with pomme allumette, au jus 20

Summer Truffle Risotto, arborio rice cooked with fresh vegetable stock and Parmesan cheese 26

Add Poached Egg to Any Entrée +2

Add Smoked Salmon to Any Entrée +4

SIDES

Bacon, Pork Sausage, Mashed Potatoes, Sautéed Spinach, Harvest Green Salad 6

Fries or Truffle Fries 6 or 9

Scallop or Jumbo Prawn 9

SWEETS

Pastry Basket (croissant, raisin roll, chaussons aux pommes, pain au chocolat), butter, jam, honey 12

Fresh Fruit Plate 9

"Riz au lait from my grandmother" Rice pudding, salted caramel, candied hazelnuts and pistachio \$7

Warm Chocolate Mousse with vanilla ice cream 10

"The Real" French Toast, Salted Butter Caramel 10

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Party of 6 or more will include 20% gratuity.