

LA FONTAINE

BRUNCH

BEGINNINGS

NECTAR VERT VG

Green Apple, Cucumber, Celery, Lemon, Ginger, Kale

L'ORANGE TONIQUE VG

Ginger, Pineapple, Carrot, Orange, Strawberry

LE FRAPPÉ VG

Blueberry Juice, Vanilla Yogurt, Agave, Rosemary

L'ENVIE DE ROSE VG

Pitaya, Almond Milk, Banana, Strawberry, Chia Seeds

VIENNOISERIES SELECTION VG

Blueberry Muffin, Cream Cheese & Fruit Danishes, Croissant, Pain Au Chocolate, Bowtie Palmier, Kouign-Amann

ASSIETTE DE FRUITS VG

Seasonal Fresh Fruit plate

BREAKFAST

OVERNIGHT OATS

Almond Milk, Greek Yogurt, Cacao, Apple, Kumquat Confit

GLUTEN-FREE OATMEAL

Strawberry Coulis, Berries, Caramelized Hazelnuts

GRANOLA & YOGURT

Banana Compote, Coconut Flakes, Salted Butter Caramel

LA FONTAINE*

3 Eggs Your Preference, Choice of Toast or Pastry, Bacon, Chicken Sausage, or Avocado, Tea or Coffee, Fresh Squeezed Juice

CONTINENTAL

Homemade Pastry Basket, Tea or Coffee, Fresh Squeezed Juice

PAIN PERDU

French Toast, Salted Butter Caramel, Vanilla, Pecans

SOUFFLÉ PANCAKES

Fluffy Pancakes, Lemon Curd, Berries, Thyme Whipped Cream

OMELETTES

LA PARISIENNE

Smoked Ham, Emmental, Parmesan Sauce

L'ESPAGNOLE ★

Chorizo, Piperade, Feta, Crispy Potato

BLANC D'OEUF

Egg Whites, Green Asparagus, Asparagus Puree, Caramelized Onions

BENEDICTS*

LE TRADITIONEL

Smoked Ham, Potato Bread, Truffled Hollandaise

LE ROYAL

Smoked Salmon, Everything Brioche, Lemon Hollandaise

LOBSTER FLORENTINE

Spinach, Potato Rosti, Hollandaise

“LE CAVIAR”

Custard, Comté Emulsion, Pommes Soufflées

ORGANIC EGGS

SOFT BOILED EGG

Buttered Toast

EGG COCOTTE ★

Oven Baked Egg, Baby Spinach, Mushroom, Red Wine Sauce

OEUF BROUILLÉS

Soft Scrambled Egg, Chive

Vegan VG Vegetarian V

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LA FONTAINE

BRUNCH

APPETIZERS

LA FONTAINE DEVILED EGG
Spiced & Smoked

TARTINE GOURMANDE
Focaccia, Seared Avocado, Egg Mimosa, Radishes

BUCKWHEAT CRÊPE
Ham, Mimolette, Bechamel Sauce, Sunny Egg

CRUDO
Sea Bass, Citrus, Confit Kumquat, Pistachio

FOIE GRAS MAISON
Torchon of Foie Gras,
Pickled Strawberry & Rhubarb, Toasted Brioche

ASPERGE ET JAUNE D'OEUF
Crispy Egg Yolk, Asparagus, Parmesan Sauce

SALADS

LYONNAISE
Frisee Salad, Crispy Bacon, Poached Egg,
Mustard Dressing

POIREAUX VINAIGRETTE
Poached leeks, egg Mimosa, crispy garlic chips,
honey dressing

ASPERGE BLANCHE VG
White Asparagus, Herbed Breadcrumbs,
Vin Jaune Hollandaise

SANDWICHES

CROQUE-MONSIEUR GRATINÉ
Toasted Milk Bread, Bechamel,
Smoked Ham & Cheese, House Salad

EVERYTHING CROISSANT
Croissant Dough, Smoked Salmon, Capers,
Red Onion, Whipped Horseradish, Ricotta

MAINE LOBSTER ROLL
Brioche, Lobster, Avocado,
Herbed Mayonnaise, Lemon

FOR THE TABLE

TARTE FLAMBÉE
Thin Crust Flat Bread, Crème Fraiche, Bacon,
Caramelized Onion, Gruyere Cheese

CRUDITÉS without garlic Aioli
Mix of Raw Vegetables: Radishes, Carrot, Cauliflower, Radicchio, Cucumber and Three Dips:
Tapenade, Garlic Cornichon Aioli, Basil Hummus

DUO DE SAUMON FUME ★
Smoked Salmon Duo, Lemon Dill Cream, Bagel Crisps

CAVIAR
Three Warm Blinis, Traditional Garnish, Kolikof Imperial Caviar

FRENCH SHRIMP COCKTAIL
6 pcs with French Cocktail Sauce

OYSTER SELECTION
6 pcs

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LA FONTAINE

BRUNCH

ENTREES

SAINT-JACQUES RÔTIES ★

Seared Diver Scallops, Artichoke Puree, Swiss Chard, Scallop Jus

POULET PAILLARD

Grilled Chicken, Capers, Almond, Balsamic Vinegar

WAGYU CHEESEBURGER MAISON

Brioche Bun, Aged Cheddar, Pickle, Mayo, French Fries

CLASSIC STEAK FRITES*

Cross Creek Ranch Wagyu, Persillade, Mustard, Béarnaise Sauce, Pomme Frites

OYSTER MUSHROOM RAVIOLI VG

Vegan Pasta, Caramelized Onion, Cremini Mushroom, Sage

SIDES

AVOCADO VG

LYONNAISE POTATO & THYME

MIXED GREEN SALAD,
MUSTARD DRESSING VG

CRISPY APPLEWOOD
SMOKED BACON

WILTED SPINACH,
CRISPY GARLIC VG

POMME FRITES

CHICKEN APPLE SAUSAGE

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LA FONTAINE

DINNER

FOR THE TABLE

TARTE FLAMBÉE

Thin Crust Flatbread, Crème Fraîche, Bacon Lardons,
Caramelized Onion, Gruyere Cheese

CAVIAR SERVICE

30 Grams

Kolikof Imperial Caviar, Warm Blinis, Pommes Soufflé,
Classic Garnishes

PETIT PLATEAU

Oysters*, Poached Shrimp, King Crab, Stone Crab,
Cocktail Sauce, Champagne Granité

HUÎTRES, MIGNONETTE ET CITRON

Half or Dozen Oysters, Mignonette, Fresh Lemon

SALADS

LYONNAISE

Frisée Salad, Crispy Bacon, Poached Egg, Mustard Dressing

POIREAUX VINAIGRETTE

Poached Leeks, Egg Mimosa,
Crispy Garlic Chips, Honey Dressing

ASPERGE BLANCHE ^v

White Asparagus, Herbed Breadcrumbs,
Vin Jaune Hollandaise

Vegan ^{vg} Vegetarian ^v

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LA FONTAINE

DINNER

APPETIZER

SOUPE À L'OIGNON

French Onion Soup, Aged Cheddar, Gruyere Crouton

MOULES EN COCOTTE

Sauvignon Blanc-Steamed Mussels, Garlic Toast

ESCARGOTS

6 OR 12 PIECE

Oven Baked Snails, Parsley Butter, Grilled Sourdough

CRUDO

Sea Bass, Kumquat, Pistachio

FOIE GRAS MAISON

Torchon of Foie Gras, Pickled Strawberry & Rhubarb, Toasted Brioche

Vegan **vg** Vegetarian **v**

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LA FONTAINE

DINNER

ENTREES

SOLE POÊLÉE

Prosciutto & Potato Crusted Dover Sole, Creamed Leeks,
Red Wine Lobster Sauce

SAINT-JACQUES RÔTIES ★

Seared Diver Scallops, Artichoke Purée, Swiss Chard, Scallop Jus

CRÊPES AUX FRUITS DE MER

Savory Seafood Crepe, Lobster Bechamel, Chives

SAUMON GRILLÉ

Grilled Ora King Salmon, Seasonal Steamed Rice,
Green Beans, Persillade

MAGRET DE CANARD DUO

Seared Duck Breast & Crispy Confit Leg, Spring Vegetables,
Pommes Frites, Roasted Duck Jus

BOEUF BOURGUIGNON

Braised Beef Cheek, Crispy Bacon, Carrots

CHEESEBURGER MAISON

Brioche Bun, Aged Cheddar, Pickle Mayo, French Fries

FILET DE BOEUF

Peppercorn Crusted Filet of Beef, au Poivre Sauce,
Pommes Frites, Dijon Mustard, Bearnaise

POULET RÔTI FRITES

Carved Tableside
Roasted Half or Whole Organic Chicken,
Pommes Frites, Chicken Jus

VEGAN OYSTER MUSHROOM RAVIOLIS ^{VG}

Caramelized Onion, Cremini Mushroom, Sage

SIDES

Mixed Green Salad, Mustard Dressing ^{V/VG}

Wilted Spinach, Crispy Garlic

Pommes Frites

Vegan ^{VG} Vegetarian ^V

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