

LA FONTAINE
Mother's Day

MOTHER'S DAY BRUNCH BUFFET
\$99

*Enjoy a complimentary White Peach Bellini, Mumm Mimosas,
or glass of G.H. Mumm Rose Champagne.*

BUFFET

SHELLFISH ON ICE

Oysters, Poached Shrimp, Snow Crab, Cocktail Sauce,
Horseradish Cream, Fresh Lemon

GRANOLA & YOGURT

Coconut Flakes, Banana & Dark Chocolate Chips,
Salted Butter Caramel

OVERNIGHT OATS

Almond Milk, Almond Butter, Cacao & Greek Yogurt
Chantilly, Pecans, Apple Compote

SEASONAL FRUIT PLATTER

**PETITS POIS EN SALADE,
BURRATA ET MENTHE**

Chilled English Spring Pea Salad, Burrata,
Pickled Red Onion, Fresh Mint, Grilled Focaccia

**SELECTION OF CURED MEATS
& ARTISANAL CHEESES**

LYONNAISE SALAD

Frisée Salad, Crispy Bacon, Poached Egg,
Mustard Dressing

CARVING STATION

**L'ENTRECÔTE
SLOW ROASTED PRIME RIB**

Au Jus, Dijon Mustard, Bearnaise,
Whipped Potatoes, Black Pepper Brioche Rolls

DESSERTS

**SELECTION OF CHEF'S MINI
DESSERTS & CONFECTIONS**

SUPPLEMENTAL SPECIALS

CAVIAR SERVICE

\$100 PER 25G

Kolikof Premium Caviar, Warm Blinis,
Classic Garnishes

SHAVED BLACK TRUFFLE

\$30 PER GRAM

A LA CARTE

Select 1 Item Per Person From Below

PANCAKES SOUFFLÉ

Fluffy Pancakes, Lemon Curd, Berries,
Thyme Whipped Cream

TARTINE GOURMANDE

Focaccia, Seared Avocado, Egg Mimosas, Radishes

TRADITIONNEL OEUFS BÉNÉDICTE

Soft-Boiled Egg, Smoked Ham, Potato Bread, Hollandaise,
Black Truffle

POULET PAILLARD

Marinated Grilled Chicken, Vine-Ripened Tomatoes, Capers,
Almonds, Balsamic Herb Sauce

OMELETTE PARISIENNE

Smoked Ham, Emmental, Parmesan Sauce

TARTE FLAMBÉE

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

CROQUE-MONSIEUR GRATINÉ

Toasted Milk Bread, Bechamel, Smoked Ham & Cheese,
House Salad

SAUMON GRILLÉ

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