

LA FONTAINE

NEW YEAR'S DAY BRUNCH

COLD BUFFET

SHELLFISH ON ICE

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

SELECTION OF CURED MEATS AND ARTISANAL CHEESES

SEASONAL FRUIT PLATTER

OVERNIGHT OATS

Almond Milk, Almond Butter, Cacao and Greek Yogurt
Chantilly, Pecan Nuts, Apple Compôte

YAOURT PARFAIT

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

SALADE LYONNAISE

Frisée Salad, Crispy Bacon, Poached Egg,
Mustard Dressing

ENDIVES AU ROQUEFORT

HOT BUFFET

PAIN PERDU

French Toast, Salted Butter Caramel, Vanilla,
Toasted Pecans

CRISPY APPLEWOOD BACON

OEUFs BROUILLÉS

Soft Scrambled Eggs, Chives

CHICKEN APPLE SAUSAGE

CARVING STATION

L'ENTRECÔTE

SLOW-ROASTED PRIME RIB

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

CRÊPES/PANCAKES STATION

SOUFFLÉ PANCAKES

Fluffy Pancakes, Lemon Curd, Berries,
Thyme-Whipped Cream

CRÊPES SUCRÉES

Stuffed with Your Choice of Homemade Jams,
Nutella, Banana, Chantilly, or Sugar

ENHANCEMENTS

CAVIAR SERVICE

Kolikof Premium Caviar, Warm Blinis,
Classic Garnishes

SHAVED BLACK TRUFFLE

SEARED FOIE GRAS

DESSERTS

SELECTION OF CHEF'S MINI DESSERTS AND CONFECTIONS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.