

# LA FONTAINE

## FIRST COURSE

Choice of one

### GLUTEN FREE OATMEAL

fresh berries, caramelized hazelnuts, strawberry coulis

### PAIN PERDU

french toast, salted butter, caramel, vanilla, toasted pecans

## SECOND COURSE

Choice of one

### OMELETTE PARISIENNE\*

smoked ham, emmental, parmesan sauce

### CROISSANT GOURMAND

fresh buttery croissant, smashed avocado, egg mimosa, pickled radish

## THIRD CHOICE

### MOUSSE AU CHOCOLAT

Authentic French Chocolate Mousse

LAS VEGAS  
**Restaurant Week**  
— three square —

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