

# LA FONTAINE

## BEGINNINGS

### REVEIL TROPICAL

Coconut, Ginger, Green Apple, Cucumber, Lemon, Honey

### PURE POIRE

Barlett & Anjou Pears, Ginger, Lemon, Mint

### ASSIETTE DE FRUITS<sup>VG</sup>

Chef's Selection of Seasonal Fruit

### VIENNOISERIES SÉLECTION<sup>V</sup>

Croissant, Pain au Chocolat, Fruit Danish

## BREAKFAST

### LA FONTAINE BREAKFAST\*

Three Eggs Your Way and Mini French Toast with Accompaniments

Choice of: Toast or Breakfast Pastry | Meat or Sliced Avocado | Tea, Coffee, or Fresh Juice

### SAUMON FUMÉ ET CAVIAR

Crispy Toasted Cracker, Smoked Salmon, Whipped Ricotta, Traditional Condiments

### YAOURT PARFAIT

Vanilla Greek Yogurt, Granola, Strawberry Compôte, Pistachio Purée

### GLUTEN-FREE OATMEAL

Fresh Berries, Caramelized Hazelnut, Strawberry Coulis

### PAIN PERDU

French Toast, Salted Butter Caramel, Vanilla, Toasted Pecan

### SOUFFLÉ PANCAKES

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

### EGGS EN COCOTTE\*

Baked Eggs, Grilled Tomatoes, Crème Fraîche, Smoked Paprika, Grilled Focaccia

## OMELETTES

### LA PARISIENNE\*

Smoked Ham, Emmental, Parmesan Sauce

### L'ESPAGNOLE ★

Chorizo, Piperade, Feta, Crispy Potato

### BLANC D'OEUF

Egg Whites, Green Asparagus, Asparagus Purée, Caramelized Onions

## BENEDICTS\*

### LE TRADITIONNEL\*

Smoked Ham, Potato Bread, Truffled Hollandaise

### LE ROYAL\*

Smoked Salmon, Everything Brioche, Lemon Hollandaise

### LOBSTER FLORENTINE\*

Maine Lobster, Spinach, Potato Rösti, Hollandaise

## APPETIZERS

### DELICATE SOUPE DE TOMATE

Chilled Tomato Soup, Tomato Tartare, Toasted Almonds, Fresh Goat Cheese, Crostini, Basil Oil

### LA FONTAINE EGG MAYONNAISE

Spiced and Smoked Deviled Eggs

### GOURMAND CROISSANT

Fresh Buttery Croissant, Smashed Avocado, Egg Mimosa, Pickled Radish

### CRUDO\*

Catch of the Day, Cucumber Water, Espelette Pepper, Spring Onions, Pomegranate

### TERRINE DE FOIE GRAS

Confit Foie Gras, Grilled Peaches, Almond Condiment, Strawberries

## ENTRÉES

### SAUMON A L'UNILATÉRAL\*

Pan-Seared Salmon, Grilled Heirloom Tomatoes, Persillade Sauce

### BLANC DE POULET ROTI

Roasted Chicken, Ratatouille, Marjoram, Chicken Jus

### STEAK AND EGGS\*

Six Oz Certified Black Angus Filet, Two Eggs Your Way, Persillade, Mustard, Bearnaise Sauce, Pomme Frites

*Upgrade your Filet of Beef to Rossini style*

### FILET MIGNON ROSSINI STYLE\*

Six Oz Certified Black Angus Filet, Seared Foie Gras, Pommes Maxim, Truffled Beef Jus

### RAVIOLES AU FROMAGE

Gluten-Free Pasta, Vegan Cheese, Wilted Spinach, Vin-Jaune Emulsion, Fresh Tomatoes, Chives

## SIDES

### AVOCADO<sup>VG</sup>

### CRISPY APPLEWOOD BACON

### POMMES FRITES

### CHICKEN APPLE SAUSAGE

MIXED GREEN SALAD, MUSTARD DRESSING <sup>VG</sup>

## ENDLESS CHAMPAGNE\*

CRÉMANT DE BORDEAUX, TENTATION MAUCAILLOU

CHAMPAGNE, VEUVE CLICQUOT "YELLOW LABEL"

\*90-minute time limit. Price is per person.

## FOR THE TABLE

### TARTE FLAMBÉE\*

Thin-Crust Flatbread, Crème Fraîche, Bacon, Caramelized Onion, Gruyère Cheese

### ESCARGOTS

Oven-Baked Snails, Parsley Butter, Grilled Sourdough

6 | 12

### CAVIAR BAGEL TOWER\*

Everything Bagel, Caviar, Cream Cheeses, Traditional Condiments

### TARTARE DE BOEUF AU COUTEAU

Beef Tartare, Grain Mustard, Pickles, Capers, Pommes Maxim, Petite Green Salad, Fried Shallots

### LES HUÎTRES\*

Six Oysters with Vodka Basil-Parsley Granité

### CAVIAR SERVICE\*

28 Grams of Kolkof Caviar, Warm Blinis, Pommes Gaufrettes, Classic Condiments

## SALADS

### SALADE NIÇOISE

Seared Bluefin Tuna, Tomato, Olive, Fingerling Potatoes, Fennel, Tapenade Dressing

### CAESAR\*

Chopped Romaine, Aged Parmigiano, Croutons, Anchovy, Quail Egg

## SANDWICHES

### CROQUE-MONSIEUR

Toasted Sourdough, Bechamel, Ham, Gruyère, White Cheddar

### MAINE LOBSTER ROLL

Brioche, Maine Lobster, Avocado, Herbed Mayonnaise, Fresh Lemon

### CHEESEBURGER MAISON\*

Brioche Bun, Aged Cheddar, Pickle, Mayonnaise, Pommes Frites

## PRIX-FIXE MENU

\$75 per person

## APPETIZERS

Choice of

### LA FONTAINE EGG MAYONNAISE

Spiced and Smoked Deviled Eggs

### DELICATE SOUPE DE TOMATE

Chilled Tomato Soup, Tomato Tartare, Toasted Almonds, Fresh Goat Cheese, Crostini, Basil Oil

### SIX ESCARGOTS

Oven-Baked Snails, Parsley Butter, Grilled Sourdough

## ENTRÉES

Choice of

### LE ROYAL\*

Smoked Salmon, Everything Brioche, Lemon Hollandaise

### TARTE FLAMBÉE\*

Thin-Crust Flatbread, Crème Fraîche, Bacon, Caramelized Onion, Gruyère Cheese

### CHEESEBURGER MAISON\*

Brioche Bun, Aged Cheddar, Pickle, Mayo, Pomme Frites

## DESSERTS

### LINGOT EN CHOCOLAT

Chocolate Mousse, Mango-Passion-Coconut Dacquoise, Gavotte, Chocolate Gelato

### SOUFFLÉ PANCAKES

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

Vegan <sup>VG</sup> Vegetarian <sup>V</sup> La Fontaine Specialty <sup>★</sup>

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