



Connecticut Restaurant Week

October 8-14, 2018

BRUNCH (\$20.18)

1st Course:

Hearty Alsatian Vegetable Soup

Charcuterie & Fromage
w/Warm Soft Pretzel & Housemade Mustard & Shallot Jam

Fruit Cup

Kougelhopf
raisin and almond yeast cake

2nd Course:

Quiche Lorraine
bacon lardons, served with a Bistro Salad

Tarte Flambee
Caramelized Onions, Creme Fraiche, Duck Bacon

Omelette aux Champignons
Driggs Hill Farm eggs, mushrooms, creme fraiche, drizzle of truffle oil, served with a Bistro salad

Brunch Choucroute Garnie
kraut, local potatoes, pork sausage, pork loin, pork belly topped with two eggs

3rd Course:

Pain d'Epices (Gingerbread)
Marionberry Butter Crepe
Tarte au Fromage Blanc
Apple/Pear Tartlett