Private Dining

Three Course Brunch Menu: $29

*For parties of 25 or less, select two choices per course*

*For parties greater than 25, select one choice per course*

**First Course**

Soupe du jour

Daily housemade soup GF

Roquette, betteraves et chèvre

Beets, baby arugula, fresh creamy goat cheese, pecan nuts, Shallot vinaigrette GF

Tomates, concombres et feta

Farmers’ market tomatoes, cucumbers, olives, imported feta cheese, aged balsamic GF

Salade Verte

Organic lettuces, cucumbers, radish, cherry tomatoes, balsamic vinaigrette

Beignets de crevettes

Shrimp fritters, with spicy guacamole and lime

**Entrees:**

Gauffres traditionnelles

Two classic Brussel-style waffles, Crème Chantilly, VA maple syrup

“Chicken & Waffle”

House breaded free-range chicken tenders, one Brussels-style waffle

“Shrimp & grits à la Basquaise” GF

Shrimp cooked on the plancha, white polenta, grilled corn and scallions, Basquaise sauce

Oeufs Benedict et Croissant

Two-poached Farm-fresh eggs on croissant, Smoked salmon, Hollandaise sauce,

Watercress salad, duck fat home fries

Onglet a l’Echalotte, pommes frites

Angus beef \*hanger steak, red wine shallot sauce, French fries and watercress

(Add fried egg $2)

Seasonal Carnarolli Risotto

**Dessert**

Bread pudding “du jour”

Served a la mode

Classique Crème Brûlée GF

Vanilla bean custard, caramelized sugar topping

Gâteau au Fromage et fruits rouges GF 9

Vanilla bean cheesecake, summer berries, Graham cracker sablé, berry coulis

Les Profiteroles au chocolat

pastries filled with housemade vanilla bean ice cream, Valrhona chocolate fudge sauce