VALENTINE'S DAY 2-COURSE BRUNCH

*includes 1 glass of champagne per person

$49.95 per person

First Course

Chef's Classic Lardon Salad
frisee, bacon bites, cherry tomatoes & poached egg with a sherry vinaigrette
Avocado Flatbread (for 2)
homemade ricotta cheese spread with basil, avocado, jalapeno, yuzu sauce, cilantro, micro basil
Burrata & Heirloom Tomatoes Salad
Balsamic glaze, olive oil, fresh basil
Spicy Salmon Tartare
salmon, sweet chili vinaigrette, mango, red caviar
Tea Sandwiches for 2(6 pcs)
with lox, roast beef, grilled peach & ricotta
Roasted Beets & Arugula Salad
Goat Cheese, Caramelized Pears, Candied Nuts & White Balsamic Reduction
Avocado & Crispy Plantains salad
½ dozen Virginia oysters

Second Course

Village Omelet
Tomatoes, spinach, onions, wild mushrooms
Eggs Benedicts
Brioche bread, topped with a choice of ham, spinach, lobster, lox-avocado, or smoked turkey, 2 delicately poached eggs and silky hollandaise sauce
Steak & Eggs
Skirt steak, breakfast potatoes, two eggs sunny side up, tomato salsa, and pickles
Butcher's Skillet
Philly Cheesesteak atop a bed of hash browns and onions, Yellow American Cheese, sunny-side egg.
Smoked Salmon Sandwich
Cream cheese, tomato, onion, and capers on black bread. Served with farmer salad
French Toasts
Thick cut Brioche bread, lightly coated and griddle golden, sprinkled with powdered sugar; blueberry kompot, nutella and whipped cream
Syrniki
Sweet white cheese patty, sour cream, homemade jam, berries
Heart-Shaped Red Velvet Pancakes