



PARIS AROUND THE CORNER
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Sample Brunch Menu

(Menus are updated once a month
Request our latest update when making a reservation)

Appetizer

Frisee aux Lardons Salad

Chicory with poached egg, bacon and Gruyère

Or

Dungeness Crab Cake

Jumbo lump crab cake, garnished with fennel accented
with mild chipotle sauce.

Or

Caesar Salad

With shaving of parmesan and anchovy dressing

Or

Mixed Green

Assortment of baby greens with oven confit tomato, delicately flavored
with lemon vinaigrette

Or

Tuna Truffle Tartare

With herb salad crown and truffle oil dressing

Or

Heart of Palm, Endive and Fourme D'Amber Cheese Salad

A light salad sprinkled with a mild blue cheese, glazed walnuts and bread chips



Main Courses

Grilled & Comfit NY Free range Chicken

with chanterelles, fingerling potatoes & glazed pearl onions

Or

Pencil Asparagus and Wild Mushroom Risotto

Creamy barley risotto delicately blended with white and green pencil asparagus and drizzled with a balsamic reduction and served in a parmesan cheese cup

Or

Prime Hanger Steak

12 oz steak served with Burgundy shallot sauce, French fries and mesclun salad

Or

Moroccan Chicken Bisteeya

An exotic blend of free range chicken, charmoula vegetables, raisins, almonds, hardboiled eggs, wrapped in Phyllo pastry and baked until golden brown

Or

Pancakes

Flambéed bananas and *Nutella* or Homemade fruit compote

Or

French French Toast

Brioche served with seasonal fruit and sweet cream

Or

Cheese Omelette

Choice of mozzarella, gruyère, mild blue cheese

Or

Spinach & Sundried Tomato Omelette

Or

Julien's Salmon Crepe

Filled with smoked salmon, scrambled eggs, and mozzarella

Served with Homemade Cajun Spiced Potato Chips and Mixed Greens

Or

Julien's Chicken Crepe

Filled with grilled chicken scallopine, scrambled eggs, and mozzarella

Served with Homemade Cajun Spiced Potato Chips and Mixed Greens

Or

Julien's Benedicte

Poached eggs served on an english muffin and a lemon butter sauce

With sweet potato gratin.

Or

Grade A Grilled Tuna

Prepared rare and served over baby vegetables à la Grèque and cilantro pesto.

Or

Salmon Medallion With Seafood Crust

Pan-seared medallion topped with baby shrimp, manila clams, sundry tomato crust served over warm haricots, leeks and citrus sauce

Desserts

Julien's Cheesecake

Capped with strawberry coulis.

Or

Supreme Floating Island

Or

Chocolate and Lemon Tart

with pecan tuile dantel and fresh berries.

Or

Valhrona Chocolate Marquise

With Pistachio sauce