

Chanterelle

Champagne Sunday Brunch

*Welcome to Chanterelle's unique world culinary view
Brunch includes fresh baked pastries & breakfast breads, an array of delicious
salads, Strawberry Soup, sliced fresh seasonal fruit, imported cheeses, assorted
chilled seafood, & a decadent dessert table, Champagne & Mimosas.*

All Selections \$31.95

Sterling's French Toast

Sourdough bread layered with mascarpone cheese, caramelized apples, raisins, walnuts & warm maple syrup. Choice of bacon, ham or sausage

Omelet

Three eggs wrapped around grilled asparagus, applewood bacon, roasted peppers & jack cheese.
Served with Chanterelle potatoes

The Basics

Three eggs cooked any style, served with a choice of bacon, ham or sausage.
Served with Chanterelle potatoes

Huevos Rancheros

Three eggs on crispy tortillas, black beans, jack cheese, avocados & green chilies
with ranchero sauce

Eggs Chanterelle

Twin filet steak with two poached eggs on garlic croutons topped with Béarnaise sauce. Served with
Chanterelle potatoes

Creole Eggs Benedict

Two poached eggs on crispy crab cakes topped with Creole tomato sauce.
Served with Chanterelle potatoes

Flat Iron Steak

Grilled & marinated flat iron, Portobello mushroom, tarragon butter sauce,
Chanterelle potatoes

Crabmeat Hash

Rock crab, poblano chilies, poached eggs topped with an orange hollandaise sauce

Salmon Nicoise

Spinach, nicoise olives, green beans, steamed potato & roast corn

Jambalaya

Breast of chicken, andouille sausage, tomatoes, roasted bell peppers & basmati rice

Does not include tax or gratuity - Parties of 6 or more subject to a 18% service charge

Revised Date 09-21-08