

TWO-COURSE BRUNCH

- \$30 PER PERSON -

ENTRÉE CHOICE OF:

Steak & Eggs

Two Eggs Any Style,
Apple Wood-Cured Bacon or Italian Sausage

Eggs Benedict

Poached Eggs, English Muffin,
Cotto Prosciutto, Hollandaise

Sea Scallop Risotto

Pistou Risotto, Caramelized Onion Tagine,
Bell Pepper, Confit, Harissa

DESSERT CHOICE OF:

Creme Brulée

Vanilla Custard, Seasonal Macaron,
Fresh Berries

Tropical Bread Pudding

Brioche, Roasted Pineapple,
Coconut Ice Cream, Passion Fruit Caramel

BONNE VIE
BRASSERIE & BAR

TWO-COURSE LUNCH

- \$30 PER PERSON -

ENTRÉE CHOICE OF:

Niçoise Salad

Seared Bluefin Tuna, French Radish,
Asparagus, Quail Egg, Parisienne Potatoes,
Banyul Vinaigrette

Braised Short Rib Sandwich

Caramelized Onion,
Ancho Chile BBQ Sauce, Raquette
*Served with your choice of Hand-Cut Fries,
Onion Rings, or Artisan Salad*

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Fresh Berries

Tropical Bread Pudding

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Coconut Ice Cream, Passion Fruit Caramel

BONNE VIE
BRASSERIE & BAR

THREE-COURSE DINNER

- \$50 PER PERSON -

APPETIZER CHOICE OF:

Baja Crab Cakes

Grilled Leek, Yuzu Lime Butter Sauce

French Onion Soup

Beef Broth, Gruyère Cheese, Sourdough Crostini

Burrata Alla Panna

Heirloom Tomato, Prosciutto San Daniel,
Arugula, Pesto, Aged Balsamic

ENTRÉE CHOICE OF:

Steak Frites

Angus Flat Iron Steak, Bordelaise Demi,
Béarnaise Sauce, Seasonal Vegetables, Hand-Cut Fries

Atlantic Salmon

Zucchini Tagliatelle, Fennel,
Zucchini Blossom Tempura, Dill Butter Sauce

Ricotta Cheese Ravioli

Pine Nuts, Artichoke, Arugula, Sage Alfredo

DESSERT CHOICE OF:

Granny Smith Apple Tarte Tartin

Calvados Ice Cream

Banana Foster Profiteroles

Craquelin Choux, Banana Ice Cream,
Rum Caramel, Candied Pecans, Fresh Bananas

Chocolate & Hazelnut Entremet

Chocolate Buttercream, Apricot Jelly, Vanilla Ice Cream

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BRASSERIE & BAR

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BONNE VIE

BRASSERIE & BAR