

Valentine's BRUNCH MENU

FIRST COURSE

Pastry basket
with accompaniments

SECOND COURSE

Served with organic mixed greens, fresh fruit or soup

Choose one of the following

Crab tartine with tomato, and provolone topped with gremolata

OR

Crustless Quiche Lorraine (GF)

OR

Croque Madame puff pastry tarte

OR

Crepe with bacon, brie, apricot jam, basil and balsamic reduction

THIRD COURSE

Choose one of the following

Chocolate truffle cake with fleur de sel caramel (GF)

OR

Lemon drizzle cake

OR

Artisan cheese plate

February 14th 9-2 \$40 per person

Call 360-553-5836 to reserve a table