

SUNDAY BRUNCH
THREE COURSE PRIX FIXE MENU
\$55 PER PERSON

in addition to beverages, tax and gratuity
All beverages charged on consumption

FRESH CITRUS, TROPICAL FRUIT AND MINT SALAD

- OR -

SALADE G

Mesclun, Frisée, Asian Pear, Walnuts, Lardons
Blue Cheese, Mustard Vinaigrette

- OR -

BURRATA

Broccoli Rabe Pesto, Crunchy Serrano Ham



CRÈME BRULÉE FRENCH TOAST

Frangipane Crust, Candied Walnuts

- OR -

LES OEUFS BÉNÉDICTE

Poached Eggs, Serrano Ham, Brioche Bun, Preserved Lemon Hollandaise

- OR -

POULET RÔTI PROVENÇAL

Rotisserie Chicken, Herbes de Provence, Garlic, Jus Provençal



DESSERT DU JOUR

Pastry Chef's Daily Selection

- OR -

SORBETS ET GLACES MAISON

Our Pastry Chef's Daily House-Made Selections

Menus are edited seasonally and subject to change
For complete a la carte brunch menu please visit
www.rotisserieg.com/menus

BRUNCH COCKTAILS & CHAMPAGNES

LA PETILLANTE \$14

Orange and Grapefruit Juice
Prosecco, St Germain

KIR 60 \$14

Bordeaux Blanc
Cerise Guignolet

BLOODY MARIE \$14

Vodka, Tomato Juice, Lemon, Horseradish
Pickled Shrimp Brochette

CHAMPAGNE DU JOUR

\$22 glass / \$66 btl

CHAMPAGNE ARTEIS & Co., BRUT
\$88 btl

DRUSIAN, VALDOBBIADENE PROSECCO
\$13 glass / \$50 btl

CHAMPAGNE KRUG, GRANDE CUVÉE ID NV
\$125 half btl

SIDRE TENDRE, ERIC BORDELET
\$12 glass