jou jou jou
BRUNCH ~ WINTER 2003

APPETIZERS

Shrimp Cocktail with Basil Guacamole and Spicy Cocktail Sauce 10.00
Fried Langoustines and Calamari with Chili Sauce, Napa Cabbage and Daikon Sprouts 9.50
Steamed Mussels with Lemongrass, Chilies and Lime in a Coriander Broth 9.00
BLT Salad with Iceberg Lettuce, Smoked Bacon and Roquefort Dressing 8.00
Mixed Greens Salad with Balsamic Vinaigrette 6.00
Apple and Goat Cheese Salad with Candied Walnuts and Champagne Vinaigrette 7.00
Cream of Potato and Leek Soup with Garlic Croutons 6.00
Onion Soup Gratinee 5.50

ENTRÉES

Homemade Oatmeal with Sliced Bananas and Brown Sugar 7.00
Brioche French Toast with Sliced Bananas and Housemade Syrup 12.00
Wild Mushroom, Goat Cheese and Spinach Omelette with Red Potatoes and Bacon 9.00
Eggs Benedict with Bretonne Ham, Roasted Potatoes and Hollandaise Sauce 12.00
Huevos Rancheros with Black Beans, Flour Tortilla and Green Chili 12.00
Farfalle Pasta with Chicken, Broccoli and Mushroom Tomato Cream Sauce 11.00
“The Club” Sandwich with Turkey, Ham, Bacon and Pomme Frites 10.00
Grilled Sirloin Burger on a Country Roll with Frites 10.00
Grilled Breast of Chicken with “Macaroni and Cheese” and Broccoli Florettes 11.00
Salmon with Butter Baked Potato, Oyster Mushrooms, Sweet Peas and Bearnaise 14.00

DESSERTS

Trio of Homemade Sorbet or Ice Creams with Biscotti 6.00
Classic Crème Brulee with Chocolate Cookie and Berries 6.00
Key Lime Cheesecake with Roasted Pineapple Compote 6.00
Chocolate Brioche Bread Pudding with Banana Ice Cream 6.00
Meyer Lemon Charlotte Cake with Passion Fruit Sorbet 6.00
Bittersweet Chocolate Cupcake with Vanilla Ice Cream and Caramel 6.00

$3.00 split plate charge.
18% gratuity may be added to parties of six or more.