

LND

DAYTIME SET MENUS

Continental 30.

Start with house made viennoiserie
Three choices from breakfast
Add dessert 8.

Du Jour 35.

Start with smoked salmon platter
Three choices from breakfast & sandwiches
Add dessert 7.

Bon Appetit 45.

Start with cheese & charcuterie
Four choices from salads & sandwiches
Two choices from Desserts



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EVENING SET MENUS

Soirée

50.

Start with

Cheese Platter

Little Gem Lettuce & Shaved Root Vegetable
Salad

Three entrée choices

Two desserts for the table

La Fête

55.

Start with

Tuna Tartare

Cheese & Charcuterie Platter

Four entrée choices

Three desserts for the table



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ENTREE OPTIONS

BREAKFAST & EGGS

Waffle & mixed berries
mascarpone whipped cream, candied pecans, caramel sauce

Housemade granola
seasonal fruit, yogurt, milk

Florentine eggs benedict
spinach, brioche, hollandaise, mixed green salad

Wild mushroom eggs benedict
brioche, hollandaise, mixed green salad

Parisian omelet
white ham, gruyere, garlic, onion, potato gratin

Frittata
roasted red pepper, garlic, onion, black olive, feta cheese

SALADS

Roasted beets & wild arugula
almond crusted baked goat cheese, orange ginger & mint dressing

Baby kale & shaved green cabbage
quinoa, applewood smoked bacon, maple syrup, sherry vinegar

Little gem lettuce & shaved root vegetable
roasted garlic & caper vinaigrette, shaved parmesan

Caesar
parmesan, baguette crouton thins, creamy caesar dressing

SANDWICHES & WRAPS

Croque monsieur
french white ham, gruyere, béchamel, seasonal green salad

Grilled organic chicken breast sandwich
avocado, provolone, prosciutto, arugula, pommes frites

Grilled organic salmon wrap
cabbage slaw, tartar sauce, kennebec potato-espelette chips

Vegan, raw vegetable wrap
hummus, cucumber, sprouts, cilantro, pumpkin seed, harissa, quinoa salad



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ENTREE OPTIONS

MAINS

Steak frites

marinated skirt steak, green peppercorn sauce, pommes frites

Beef burgundy

top sirloin stew in red wine, carrots, bacon, pearl onions, mushrooms, fettuccine

Roasted organic chicken

yukon gold potato puree, mushroom madeira cream

Grilled organic salmon

roasted quinoa, steamed asparagus, baby carrots, saffron espelette sauce

Baked pacific snapper

almond Crust, zucchini spaghetti, potato purée, mustard sauce

Fettuccini

broccolini, sun dried tomato, porcini mushroom, toasted pine nuts, garlic confit, parmigiano-reggiano

DESSERTS

Chocolate éclair

baked pâte à choux, pastry crème

Coconut cheesecake

coconut, cream cheese, graham cracker crust

Tropezienne

brioche cake, vanilla pastry cream

Pot de crème

chocolate pudding crème, salted caramel

French macarons

seasonal flavors

