

MARCHÉ MODERNE BRUNCH

Boulangerie

"BB & J" Bordier Butter, Bread & Jam (Alain Milliat Cassis & Apricot)
Kouign Amann (Decadant Pastry From Bretagne France) Each
Croissant Each **Praline Croissant** Each **Chocolate Twist** Each
Almond Croissant Each **Pain Au Raisin** Each **Cinnamon Sticky Bun** Each
Fresh Scone Hawiaian Pineapple Sugar With Caramelized Pineapple Butter Each
Cannelé De Bordeaux Each

Sucre

French Toast "Everything Coconut"
Brioche - Macadamia Nougatine
Coco-Mango Gelato - Vanilla Anglaise
Passion Fruit Crème Monté
Pancakes
Lemon Curd - Italian Ricotta
Fried Walnut - Raspberry Ice Cream

Tartine

Ricotta Tartine Olive Tapenade
Italian Ricotta - Citron Mosto - Grand Cru Olive Oil
Spring garlic - Tomatoes - Pinenuts
Mint -Basil - Scallions - Sel Gris
Avocado Toast
Yuzu - Radishes - Herbs - Batard Bread
Japanese Condiment - Six Minutes Egg

Des Petit Trucs

English Pea & Egg Custard
Tartine Of Smoked Salmon & Garlic Chives - Fromage Blanc - Capers

Granola
Strauss Organic Yogurt - Fruit De Saison Spring - Crispy Honey And Wild Flower Honey - Lemon Zest

Acai Parfait Lychee And Coconut Chia See Pudding - Kiwi - Strawberries - Mango - Blueberries - Granola
Toasted Coconut - Puffed Rice - Fresh Passion Fruit & Lilikoi Fruit Gelée - Agave - Burnt Honey

Amuse Bouche Du Jour
Baby Little Gem Salad Goddess Dressing - Avocado – Heart Of Palm - Cucumber - Herbs
With Fresh Dungeness Crab Meat
Six Oysters On The Half Shell – Mignonette

Devilleed Eggs (3 Halves)

Meyer Lemon, Parsley, Smoked Paprika
Balik Smoked Salmon & Pickled Cucumbers
Sucking Pig, Belly Pork Rillettes & Siracha
Black & White Truffle Scented

Grand Luxe

10 OZ Russian King Crab Leg
Brown Butter - Ramps
Charred Meyer Lemon Jam

Egg + Des Bons Petit Plats

Potato Crisp - Smoked Salmon Crème Fraiche - Dill - Yuzu Caper And Onion Jam - Scallions
With American Caviar
French Style Soft Omelette Homemade Fines Herbs Goat Cheese - Petite Romaine Et Citronnette
Eggs En Meurette Comme Un Coq Au Vin Ramps - Cremini Mushrooms - Onion - Potatoes - Red Wine
Braised Pork Belly - Two Eggs - Tartine Of Chorizo And Basil Emulsion
Croque Madame Sauce Mornay – French Style Homemade Truffle Jambon Blanc - Comté Du Jura Cheese
Sunny Side Up Egg - Portobello Champignon - Little Gem And Citronette
Ratatouille + Poached Eggs + Dop Balsamic
Brioche Garlic Tartine - Speck La Quercia Jambon Cru - Avocado Cilantro Sauce Verte - Espellette
Charcuterie And Cheese All Condiments
Amelia's Tofu Scramble
Avocado - Tomato - Cilantro - Cremini Mushrooms - Sauce Verte
"Oeuf & Boeuf" Smoked Grilled & Braised Short Ribs
Horseradish Grated And Cream - Smashed Butterball Potatoes Kobe Beef Tallow Sunny Side Up Egg - Frilly
Mustard Green And Arugula
+ 5oz Roasted Angus Beef Filet

Un Beau Homard

Marche Moderne 2008 1.25# Lobster Salad - Baby Romaine - Hardboiled Egg
Asparagus Salad - Tarragon - Heart Of Palm - Tomatoes

Please no substitutions

Fruit And Sparkling Wine / Sangria

Champagne & Alain Milliat Juices Strawberry - Lychee - Mango
Marché 2007 House Sangria

Bulles Et Champagne

Sparkling Rosé Cremant D’alsace Hubert Meyer Nv France
Cava Sparkling Brut Mas Fi Nv Spain
Sparkling Prosecco Domus Picta Nv Italy
Champagne De Grande Qualité Billecart Salmon Brut Reserve Nv France
Champagne Brut Extra Francis Orban Nv France
Rosée Brut Champagne Lallier Grand Cru Nv France

In House Pressed Fresh Juices

Vert Apple - Cucumber - Celery - Parsley - Kale - Ginger - Lemon - Splash Of Honey
Orange Carrot - Dates - Mango - Orange - Pineapple - Coconut Water - Lime - A Touch Of Turmeric
Rouge Beet - Strawberries - Tomato - Blueberries - Watermelon - Lemon - Basil

Fresh Orange Juice
Fresh Pink Ruby Grapefruit

Bottled Alain Milliat Artisan Juices
Mango Nectar - Orange Nectar - Strawberry Nectar - Cloudy Cox’s Apple

Pâtisserie + Fromage

Between A Trifle And A Tiramisu
Harry’s Berries Strawberries (Changing With The Seasons)
Doughnut A L’ Italienne
Passion Co2 – Macadamia Gelato
Blueberry Clafoutis Brulée
Maple Syrup Ice Cream - lemon curd crème monté
Fondant Au Chocolat
Toasted Walnut & Armagnac Gelato - Almond Praline Crème Monté
Sorbet / Ice Cream
Selection Du Jour
Selection Of Four Cheeses
All Accompaniments

Please No Substitutions
Split Charge 5 - Corkage Policy
35 Each (750 Ml) Maximum Of 4 Btl Per Party Regardless Of Size

A 20% Gratuity Will Be Added To Parties Of Eight Or More - Menu Subject To Changes
Allergy: Normal Kitchen Operations Involve Shared Cooking And Preparation Areas And Cross-Contact With Other Foods May Occur During Production. We Are Therefore Unable To Guarantee That Any Menu Items Is Completely Free From Any Particular Allergen