



4-COURSE MENU

*INCLUDES APPETIZERS, STARTER,
ENTRÉE, DESSERT, & A BEVERAGE*

\$35 PER PERSON



Sunday Brunch

at Café Jardin

is back...

11 AM TO
2:30 PM

EVERY
SUNDAY

FOR RESERVATIONS:

949.673.0033 OR CAFEJARDIN@PASCALNPB.COM

PLEASE MAKE RESERVATIONS 72 HOURS IN ADVANCE

2647 E. COAST HIGHWAY, CORONA DEL MAR, CA 92625

☞ CAFÉ JARDIN ☞

SUNDAY BRUNCH MENU 2011

FIRST COURSE

Assorted Hors d'Oeuvres:

Tomato Tarts, Onion Tarts, Mini Quiches, and a Mix of Olives

SECOND COURSE

CHOICE OF:

Beet Salad

Herb Feta Cheese, Roasted Hazelnuts, and Lemon Vinaigrette

Pascal's Homemade Pâté Plate

Country Pate with Onion Marmalade and Condiments

Vichyssoise

Chilled Potato Leek Soup

Smoked Salmon & Smoked Herring Plate

Cucumber Dill Sauce and Toasts

MAIN COURSE

CHOICE OF:

Eggs Benedict Croissant

Ratatouille, Asparagus with Béarnaise

Grilled Irish Salmon

Lemon Caper Sauce, Mashed Potatoes

Homemade Vegetarian Lasagna

Fresh Mozzarella, Tomato Sauce

Roasted Chicken Breast

Sweet Garlic and Caper Sauce, Herb Gnocchi

Grilled Lamb Loin Steak Emincé

Fettuccine with Roasted Tomato and Pesto Sauce

DESSERT

Assorted Mini Pastries & Chocolate Mousse

\$35.00 PER PERSON (PLUS TAX & GRATUITY)

INCLUDES ORANGE JUICE, ICED TEA, OR COFFEE

Chef-Owner:
Pascal Olhats

Chef du Cuisine:
Israel Rivera