

THE *Bistro*
at LA TOURELLE

Easter Brunch

April 4, 2021

Prepared by:
Executive Chef, Anne Miller
Sous Chef, Jerome Rotunda

GREAT BEGINNINGS

Parfait	6
Fresh fruit, Honey Vanilla Yogurt, Granola	
She Crab Soup -	6
Served in a warm Ithaca Bakery Bread Bowl	
Apricot Oats Brulee	Cup 4 Bowl 6

FEATURED ENTREES

Lemon Ricotta Pancakes	12
Topped with Fresh Whipped Cream	
Frittata with Mixed Greens	15
Artichoke hearts, Roasted Red Peppers, Lively Run goat cheese, Asparagus topped with Greens.	
Easter Salad	15
Greens, Avocado, Quinoa, Toasted Pine Nuts, Raspberries & House made Fig Yogurt Dressing	
Smoked Salmon Benedict	16
Two poached eggs over Lox on an English muffin, Hollandaise sauce. Served with House Potatoes.	
New England Lobster Rolls	17
Lobster Salad & Bibb lettuce on griddled New England style roll with a fresh fruit cup	
Lamb & Eggs	18
3 Lamb Lollipops, poached eggs, house potatoes, topped with mint creme sauce	

CLASSIC ENTREES

Oatmeal Crusted French Toast	12
Fresh fruit, Honey Vanilla Yogurt, Granola	
Classic Breakfast	12
Two free range egg, choice of bacon, ham or sausage. Served with toast & herbed potatoes	
Build your own Omelette	13
Choice of three items: Swiss, cheddar, goat cheese, Feta, onions, pepper, spinach, mushroom, asparagus, tomatoes, bacon, ham, sausage. .75 each additional item. Served with toast and house potatoes	

DESSERTS

Lemon Sorbet	5
Petit Four (platter of 6)	5

SPECIALTY BEVERAGES

Cafe Latte (espresso & steamed milk)	5
Cappucino (espresso & foamed milk)	5
Caramel Latte	6
Maple Cream Latte (local maple cream)	6
Hazelnut Hot Cocoa	6
Nutella, steamed milk, whipped cream, Hazelnuts	
Maple Bacon Bourbon Flat White	9
Raspberry Lemon Sparkle (non alcoholic)	6
Lavender Lemonade (non alcoholic)	6
Mimosa with Knapp Brut Sparkling	8
Raspberry Lemon Bellini	9
Bloody Mary with Vintner's Vodka	10
St. Germain Sangria	10
Lillet Rose Spritz	10
Bees Knees (with local Waid's honey)	10

Call 607-273-2734 to make reservations today!