



The French Manor

INN X SPA

Mother's Day 2023

BRUNCH ENTRÉES

**Brunch Entrées Served Until 2:00 PM*

~ French Toast \$26 ~

Stuffed with Cinnamon & Maple Cream Cheese topped with Bruléed Peaches Finished with a Brandy & Walnut Maple Syrup Served with Homemade Cottage Fries and Grilled Ham

~ Crab Cake Benedict \$32 ~

Jumbo Lump Crab, Poached Eggs served on top of an English Muffin with an Old Bay Hollandaise Served with Homemade Cottage Fries

~ Steak and Eggs \$27 ~

Petite Filet Mignon, Sunny Side up Egg, Caramelized Onions, Parmesan Cream; Served with Homemade Cottage Fries

Soups

~ French Onion \$17 ~

Sautéed Blend of Hand Selected Onions, 18-Hour House Veal Stock, Toasted Baguette & Bruléed Gruyere Cheese Add Short Rib ~ \$10

~ Cantaloupe Gazpacho \$15 ~

Charred Onion Oil, Basil Mascarpone

~ Lobster Bisque \$18 ~

Scented with Herbs and Sherry, Garnished with a Homemade Crème Fraîche & Truffle Oil

Salads

~ Peach & Truffled Ricotta Salad \$17 ~

Spring Mix, Roasted Garlic Crostini finished with a Strawberry & Champagne Vinaigrette

~ French Manor House Salad \$15 ~

Spring Mix, Pickled Shallot, Tomato, Cucumber; Choice of Strawberry Champagne Vinaigrette or Red Wine & Herb Vinaigrette

~ French Manor Grain Salad \$15 ~

Spring Mix, Marinated Summer Vegetables finished with a Red Wine & Herb Vinaigrette

Small Plates

~ Bread Service \$12 ~

Honey and Lavender Butter, Duck Fat and Balsamic, Roasted Head of Garlic

~ Bone Marrow \$21 ~

Port Soaked Mustard Seeds, Spring Mix, Pickled Shallots served on a Crostini with Sautéed Mushrooms

~ Duck Confit Wild Rice & Couscous Pilaf \$15 ~

~ Roasted Corn & Arugula Pico with Fried Tortilla \$12 ~

~ Babaganush & Crostini \$12 ~



Served 12 - 5 PM

Appetizers

~ Pommes Frites Poutine \$18 ~

Hand Cut French Fries
with Local Cajun Cheese Curds & Chives
Served with Short Ribs in an 18-Hour House
Demi-Glace

~ Escargots \$21 ~

Sautéed in Herbs, served in a Warm Crepe
finished with a Truffled Demi Glacé & Crispy
Onion

~ Duck Confit Tostada * \$20 ~

Tender Ancho Chili Scented Duck Leg Confit,
served atop a Crispy Tortilla, Spring Mix,
Cheesy Refried Beans topped with Roasted
Corn & Arugula Pico

~ Beef Negimaki * \$24 ~

Shaved Teriyaki Marinated Flank Steak
Delicately Wrapped Around Green Onion,
then intensely Broiled to a Crispy Medium
Rare Accompanied with Green Onion Soubise

~ Prince Island Mussels \$20 * ~

Sautéed Mussels served in a Savory Asiago
Broth, Roasted Garlic Crostini, Fresh Herbs

*May be cooked to order. Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness.*

Entrées

~ Pan Roasted Duck Breast * \$58 ~

Served with Couscous, Wild Rice & Duck
Confit Pilaf finished with a Peach Thyme &
Bourbon Purée

~ Scallop & Beef Negimaki * \$62 ~

Pan Seared and accompanied with Snow
Peas, Green Onion Soubise, Wild Rice Pilaf

~ Braised Cajun Chicken * \$52 ~

Cajun Braised Chicken Legs; Served with
Jambalaya Rice, Roasted Corn & Arugula Pico

~ Mediterranean Lamb Shank* \$62~

Braised Shank, accompanied with
Babaganush, Grilled Squash Batons,
Sun Dried Tomato Gastrique

~ Marinated Summer Vegetables \$40 ~

Tostada Marinated Summer Vegetables,
Crispy Tortillas, Cheesy Refried Beans,
Roasted Corn & Arugula Pico & Wild Rice

~ Chilean Sea Bass* \$63 ~

Pan Seared Bass served with a Creamy Gouda
& Pancetta Polenta, Sautéed Bell Pepper
finished with a Dill, Basil & Artichoke
Gremolata