

Brunch Menu

Appetizers

Dressed Oysters 15
nectarine gel, pink peppercorn

Cucumber Gaspacho 12
strawberry, toy melon, potato cucumber

Beet Salad 14
heirloom tomatoes, stone fruit, goat cheese, pecan, fennel

Fig Frisee aux Lardons 14
62 degree egg, black mission figs, bacon

Trio of Tartines 10
cherry vanilla, grape pink peppercorn, peach brown butter

Mocha Foie Gras Torchon 18
whiskey french toast, kumquat, cherries

Vanilla Yogurt Parfait 12
berries, assorted nuts

Raclette & Ham Croquettes 12
cabbage, apple, bacon

Plats

besides the pain perdu, all plats come with
peppery greens and hash browns

LPR Quiche 15
smoked duck confit, asparagus, mushroom

Parisian Omelette 14
ham, brie, chives

Steak & Egg 28
ny strip, fried egg, bearnaise

French Scrambled Eggs 16
smoked salmon, caviar, creme fraiche

Egg White Soufle 14
spinach, emmental, grana panada

Pain Perdu 12
whiskey french toast, blueberry jam,
vanilla whipped cream

Rotisserie for Two

Classic Poulet Roti 48
lemon, white wine brine

Poulet Creole 48
spicy brine, chili rub

Cote de Boeuf 115
30 day dried aged rib eye

Garnitures 8

Fingerling Potatoes
Asparagus
Market Fruits
Hash Brown
Bacon

Executive Chef Alex Tobar

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risks of foodborne illness. Alert the server if you have any dietary restrictions.

**Vegetarian or Vegan 