

CHEZ HUGO

EASTER BRUNCH

PASTRY TRAY | 10 | 4ea

Puff Brioche, Rhubarb jam

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Hazelnut Praline Escargot

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Lemon-Poppy Scone

FIRST COURSE

Soupe de Carottes

Sourdough breadcrumbs

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Saumon Fumé

Smoked salmon, crème fraîche, blinis

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Salade de Printemps

Green goddess dressing, goat cheese

SECOND COURSE

Gigot d'Agneau

Grilled leg of lamb, tarbais beans,
spring herbs, garlic cream

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Sandwich au Pastrami

Beef pastrami, ramps, rye bread

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Pâtes Rigatoni

Rigatoni, ramps & pistachio pesto,
comté cheese

DESSERT

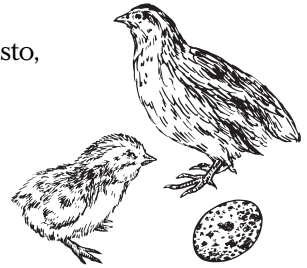
Carottes Roulade

Crème fraîche mousse

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Soufflée Glacé

Rhubarb, crispy meringue



\$45



Menu subject to change based on availability of local products.

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

Parties of six or more may be charged 20% gratuity.

Chef Steve Monnier