

## **“Valentine’s Day Brunch”**

*Created by Executive Chef Olivier Perret*

*Sunday, February 14<sup>th</sup>*

*11:30am-3:00pm*

*Served in both iCi and Le Bar*

### **VALENTINE AWAKENING**

*A glass of Blood Orange Mimosa or an iCi Bloody Mary*

### **FRESH BREAD AND VIENNOISERIE STATION**

*Assortment of fresh baked breads and pastries*

### **OMELET STATION**

*Assortment of toppings*

### **CREPES STATION**

*Assortment of toppings*

### **CHEESE BOARD**

*Array of international and domestic Cheeses*

### **CHARCUTERIE BOARD**

*Assortment of cured meats and pate*

### **SALAD BAR**

*Assortment of greens, toppings, and dressing*

### **CARVING STATION**

*With Risotto, mash potatoes, herb jus, and other condiments*

### **RAW BAR STATION**

*Oyster, crab, shrimp, smoked salmon, ceviche*

### **DESSERT STATION**

*Fresh fruits and assortment of mini desserts and pastries*

*Valentine’s Day Brunch \$60*

*Plus tax and service*



URBAN BISTRO