

NORTH SHORE BOULANGERIE

EASTER BRUNCH, SUNDAY APRIL 21, 10 AM TO 2 PM
PRIX FIXE \$45.00, RESERVATIONS SUGGESTED
4401 NORTH OAKLAND AVE SHOREWOOD

SOUPE or SALADES

Served with fresh baguette

Minted Spring Pea Soup

Smooth Blend of Bright Spring Peas and with Fresh Herbs, Garnished with House-made Crème Fraîche

Or

Celeriac Root Salad with Roasted Golden Beets

Crunchy Celeriac Root, Fresh Spring Greens, Wild Ramps and Supremes d'Orange with Green Goddess Dressing

PLATS PRINCIPAUX

Pesto-Crusted Rack of Lamb

Pan-seared ½ Rack of Lamb Dressed with a Coat of Aromatic Pesto

Or

Cherry and Almond Stuffed Pork Loin

*Pork Loin stuffed with Tart Dark Cherries, Crunchy Almonds, Wrapped with Smokey Pancetta
Served with Cherry Sauce*

Or

Horseradish and Onion Encrusted Salmon

Sharp Horseradish Contrasts with Mellow Fresh Salmon Served with a Champagne Beurre Blanc

Served with:

Potatoes Dauphinoise

Silky Paper-Thin Potatoe Slices and Crème Fraîche baked to Perfection

And

Forager's Medley

Wild-harvested Fiddle Head Ferns and Ramps Accompany Asparagus, Peas and Baby Carrots

Dessert

Blueberry Bombe with Lemon Sorbet

Chef Christina's White Mousse Dome Surrounding Luscious Blueberry Jam on a Crumble Foot, Dressed with a Lavender Mirror Glaze and Served with Chef Andrew's Lemon Sorbet