

NORTH SHORE BOULANGERIE

MOTHER'S DAY SOUFFLÉ BRUNCH, SUNDAY MAY 8, 10 AM TO 2:30 PM
PRIX FIXE \$35.00 WITHOUT BAR, \$40.00 WITH BAR; RESERVATIONS REQUIRED

MAKE RESERVATIONS AT WWW.NORTHSHOREBOULANGERIE.COM

SOUPE or SALADES

Boulangerie Lobster Bisque

Tender North Atlantic Lobster in a Spiced Sherry Cream

Or

Salade du Marché

A Bright Mélange of Sweet Candied Pecans, Ripe Cherry Tomatoes, Piqued with Red Onion and Deep-Red Dried Cranberries on a Bed of Peppery Young Arugula All Dressed with a Sunny Orange Balsamic Vinaigrette

PLATS PRINCIPAUX

Le Confit de Canard

Tender Preserved Duck Leg in a Rich Mushroom Fricassee Accompanied by Fingerling Potatoes and a Spring-time Thyme Jus

Or

Sous-Vide Lobster Roll

Head to New England with Succulent Lobster in a Lemon Tarragon Butter Dressing Placed on a Full-bodied Classic NSB Brioche Butter Roll. Served with Duck-Fat Fried Frites (say that 3 times!) and Truffle Salt.

Or

Pan-Seared Lamb Chops

Spring Lamb Chops Glazed with a Mint-Pistachio Pesto Served with Caramelized Cipollini Onions and Mushroom Fricassee

Dessert

Chocolate-Raspberry or Chocolate-Grand Marnier Soufflé

Lighter than air Chocolate Soufflé with a Sweet and Tart Red Raspberry Coulis or Grand Marnier Crème Anglaise

*Toast Mom with a Glass of Any of the Following from Our Wines
or a Cup of NSB's Café Richard Coffee*

White Wines

Stephen Vincent Chardonnay (California 2019)

*Fragrant aromas of green apples with hints of toasted Oak. Rich, round flavors of stone fruits followed by citrus notes. This is a lush and layered wine worthy of sipping yet substantial enough to pair with wonderful brunch foods.
Wine Enthusiast score: 85*

Innocent Bystander Sauvignon Blanc (New Zealand- 2021)

*This crisp and refreshing wine has all the characteristics of the Marlborough terroirs: perfume of lime neatly circled by green bell pepper and fresh herbs. The acidity is bright and lifted but not overwhelming and the finish long and full flavored.
Wine Spectator Score: 90*

Red Wine

Château de Montfaucon Côtes du Rhône(France 2019)

*Subtle hints of granite and crisp red cherry on the nose that gains momentum as the wine opens. A Grenache-dominant blend with smaller proportions of Syrah, Carignan, Cinsault and Counoise; it balances the zesty cherry against mineral undernotes. At its peak now!
Wine Enthusiast Score: 89*

CMS Cabernet Sauvignon (Washington State 2018)

Rich blackberry and raspberry bouquet to start. On the pallet intense fruit, dark cocoa, vanilla, herbs and tobacco hints – combineto provide a soft smoothness and drinkability.