

La Brasserie

VAIL

LUNCH MENU

LES HORS D'ŒUVRES

Charcuterie Board to share	\$36
<i>The meats: Sourced from legendary Salumeria Biellese (NYC 1925). Coppa & Sanàsson basque. The Cheeses: Comté, Morbier & Brie de Meaux. Accompanied by cornichons, sliced sourdough baguette, soft butter and country-style mustard from Edmund Fallo.</i>	
Oyster on the Half Shell	\$5 each
<i>Premium selection from East and West coast. Shucked to order, served on ice with fresh lime. Accompanied by house cocktail sauce and yuzu mignonette.</i>	
Shrimp Cocktail	\$24
<i>Large premium poached shrimp served chilled with homemade cocktail sauce, lemon zest & jalapeños.</i>	
Mousseline de Foie Gras	\$26
<i>Luxurious, smooth, spreadable pâté crafted from grade A Monard duck foie gras, paired with toasted challah bread & fig compote.</i>	
Beef Tartare	\$34
<i>Hand-chopped tenderloin, capers, parsley, onions, cornichons, mustard & fries.</i>	
Salmon Crudo	\$28
<i>Raw, chilled preparation of world-renowned Ora King Salmon from New Zealand dressed in brown butter-infused Leche de Tigre with fresh lime juice, yuzu, white soy, ginger and honey.</i>	

LE PLATEAU DE FRUITS DE MER



Seafood Plateau
<i>Premium build-your-own platter containing 13/15 shrimp, premium oysters, split poached lobster tail, raw sashimi-style blue fin tuna and premium King Crab. Served with house cocktail sauce, yuzu mignonette and fresh lemon.</i>

LES PLATS PRINCIPAUX

Steak Frites	\$46
<i>Ribeye or New York strip, maître d'hôtel butter & crispy French fries.</i>	
Branzino à la Plancha	\$46
<i>Branzino filets, grilled vegetables, smashed potatoes & citrus herb sauce.</i>	
Quiche Lorraine	\$24
<i>With a side of house salad.</i>	
Mussels	\$29
<i>Cooked in white wine, shallots, fresh parsley, served with a cone of fries (frites) and garlic grilled bread.</i>	
Cordon Bleu	\$42
<i>A delicate chicken breast, stuffed with smoked ham and Swiss cheese, lightly breaded and cooked to a golden crisp. Served with a light Dijon cream sauce.</i>	

SOUPES & SALADES

Onion Soup Gratinée	\$19
<i>Slowly caramelized onions, thyme, rich beef broth, toasted bread & Swiss cheese.</i>	
Salade César	\$19
<i>Romaine hearts, homemade dressing, croutons & Parmesan.</i>	
Salade Niçoise	\$34
<i>Seared tuna, green beans, tomatoes, potatoes, eggs & olives.</i>	
Salade de Chèvre Chaud	\$23
<i>Warm goat cheese, mixed greens, roasted nuts & honey vinaigrette.</i>	
Summer Salad	\$19
<i>Grapefruit supremes, feta, pomegranate, olive oil & lemon dressing.</i>	

LES SANDWICHES

Croque Monsieur	\$24
<i>Classic French grilled ham & Gruyère sandwich with béchamel.</i>	
Croque Madame	\$27
<i>Croque Monsieur topped with a sunny-side egg.</i>	
LB Burger	\$25
<i>Black Angus beef, caramelized onions, bacon, mushrooms, avocado & fries.</i>	
Traditional Ham & Brie Sandwich	\$21
<i>Fresh baguette, butter, Brie & dressed greens.</i>	

LES ACCOMPAGNEMENTS \$14

Haricots Verts	Brussels Sprouts
French Fries	Jumbo Asparagus
Sautéed Mushrooms	Mashed Potatoes