

MON AMI GABI

A CLASSIC FRENCH BISTRO

Restaurant Week

PRIX-FIXE BRUNCH MENU

Sunday Brunch • 10:00am - 2:00pm
January 28 • February 4

CHEF'S AMUSE

WARM BAGUETTE

preserves and sweet cream butter

HORS D'OEUVRES

choose one

GABI BLOODY MARY

house bloody mary base, vodka,
country pâté, gruyère cheese, olive, celery

SPARKLING COCKTAIL

house sparkling brut & your choice of elixir:
classic kir royale, blood orange shrub
& thyme or pineapple & ginger

FRUIT & BERRY COUPE

vanilla syrup, mint

ONION SOUP AU GRATIN

baked with gruyère cheese

ENDIVE & PEAR SALAD

blue cheese, candied pecans, baguette croutons

ENTRÉES

choose one

OMELETTE LORRAINE

bacon, jarlsberg cheese, caramelized onions,
hash browns

CLASSIC EGGS BENEDICT

canadian bacon, poached eggs, hollandaise sauce

CRÈME BRÛLÉE FRENCH TOAST

blueberries, chantilly cream

SALMON & HASH BROWN BENEDICT

hobbs smoked salmon, capers, red onions

DESSERT TRIO

a decadent sampling of our classic desserts:

CHOCOLATE MOUSSE, PROFITEROLE
& VANILLA CRÈME BRÛLÉE

\$22.00

plus tax, gratuity not included

Snapping Photos?  @monamigabibistro

MON AMI GABI

A CLASSIC FRENCH BISTRO

Restaurant Week

PRIX-FIXE DINNER MENU

CHEF'S AMUSE

WARM BAGUETTE

mushroom tartare & sweet cream butter

HORS D'OEUVRES

choice of

ONION SOUP AU GRATIN

baked with gruyère cheese

CRISPY DUCK CONFIT

braised red cabbage, gala apple

WILD ESCARGOTS DE BOURGOGNE

oven-roasted snails, garlic-herb butter

ENDIVE & PEAR SALAD

blue cheese, candied pecans, baguette croutons

ENTRÉES

choice of

SIGNATURE PRIME STEAK FRITES

served with our hand-cut frites and choice of sauce:
classic maître d'hôtel butter, au poivre, dijon butter,
bordelaise, roquefort or béarnaise

SEA SCALLOPS

butternut squash, vaudavon butter,
currants, dates, micro basil

SALMON

fingerling potatoes, caviar crème fraîche beurre blanc

CASARECCIA PASTA

mushrooms, truffle, preserved lemon,
grana padano, poached egg

DESSERT TRIO

a decadent sampling of our classic desserts:

CHOCOLATE MOUSSE, PROFITEROLE
& VANILLA CRÈME BRÛLÉE

\$44.00

plus tax, gratuity not included

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