

JEUNE AT HEART!

LAC LE JEUNE
RESORT

EVERGREEN BISTRO & BAR
SUNDAY BRUNCH



all brunch entrees served with seasonal fresh fruit and duck fat crispy potatoes

PORK BELLY BENNY (GF) - \$22

Thick cut slow roasted pork belly, maple smoked salt, hollandaise, fresh chives

CALIFORNIA BREAKFAST CLUB - \$21

Sunny side egg, peameal bacon, smoked gouda, sliced avocado, tomato jam, pea shoots

CHORIZO SCRAMBLE (GF) - \$21

Crumbled Spanish chorizo, cotija cheese, baby spinach, pickled red onion, micro cilantro

CHICKEN AND WAFFLES - \$21

Spiced brined chicken tenders, artisan waffles, honey pepper glaze

SHAKSHUKA - \$19

Braised chickpeas, spiced tomato sauce, poached eggs, garlic cilantro pistou, harissa salt, grilled Filone bread

NICOISE BREAKFAST SALAD - \$22

Smoked steelhead, tarragon and caper warm potato salad, green beans, marinated olives, tomato jam, soft boiled egg, microgreens

OMELETTE - \$19

Chef's daily creation

BREAD PUDDING - \$19

Spiced bread pudding, whipped orange cream cheese, juniper-blueberry compote, candied walnuts, spiced maple syrup