

SILHOUETTE

BRUNCH

HELL'S KITCHEN BASKET

Croissant / Pain au Chocolat / Pound Cake / Muffin / Baguette / Butter & Jam 12

EARLY MORNING

HOME-MADE GRANOLA / Yogurt / Berries 10

CLASSIC FRENCH TOAST / Roasted Banana / Maple Syrup 14

TOASTED NY BAGEL / Smoked Salmon / Cream Cheese / Capers 18

BUTTERMILK PANCAKES / Plain, Chocolate Chips, or Blueberries / Orange Blossom Syrup 14

BELGIUM WAFFLE / Strawberry Compote / Chantilly 12

SEASONAL FRUIT PLATE 11

ORGANIC EGGS (Served with a side of Greens and Home Fries)

CLASSIC EGG BENEDICT / Béchamel Hollandaise 16

NORWEGIAN EGG BENEDICT / Smoked Salmon / Lemon Paprika Hollandaise 18

FRITTATA A LA SILHOUETTE 14

THREE EGGS ANY STYLE 16

Choice of Three Garnishes

Sautéed Mushroom / Red Pepper / Asparagus / Spinach / Bunching Onions / Tomatoes / Forest Ham / Maple Sausage
Apple Smoked Bacon / Gruyere Cheese / Monterey Jack Cheese / Goat Cheese / Cheddar Cheese

HANGOVER SANDWICHES

BURGER QUEEN / Special Sauce / American Cheese 16

CLASSIC CROQUE MONSIEUR or MADAME 16/17

BACON, EGG, and CHEESE CROISSANT 14

BRUNCH ENTRÉES

STEAK TARTARE / French Fries 14/24

STEAK and EGGS / Sauce Béarnaise 32

ROASTED CHICKEN / Fingerling Potatoes / Wild Mushroom / Thyme Garlic Jus 24

PAN SEARED CHATHAM COD / Potato Leek / Chorizo / Crispy Brandade 28

SHRIMP "A LA PLANCHA" / Herbs Salad / Passion Fruit Dressing 18

CAESAR SALAD 12 / with Chicken Paillard 18

MIXED BABY LETTUCE / Shaved Seasonal Vegetables / Honey Crisp Apple / Creamy Mustard Dressing 11

SWEETS

Cupcake Trio 10 / Cookie Plates 9 / La Silhouette Sundae 10

SIDES \$6.00

Sautéed Spinach

Home Fries Potatoes

French Fries

Sautéed Wild Mushroom

Crispy Applewood Bacon

Maple Sausage

Forest Ham

BEVERAGES

Fresh Orange Juice \$ 7

Fresh Carrot Juice \$7

Fresh Lemonade \$ 4

Iced Tea \$ 5

Coffee \$4

Café Au Lait \$4

Cappuccino \$ 5

Selected mighty Leaf tea's \$4

Hot chocolate \$4

COCKTAILS

Champagne Punch \$14
with Peach, Raspberries &
Blueberries

Rose Champagne Punch \$14
with Strawberries

Bloody Mary a la Silhouette \$12
with clam juice

Mango Fizz \$10
Mango puree, Stolichnaya,
Orange Juice with a splash of soda

Chef's Five-Course Tasting Menu Available upon Request (for the Entire Table Only)

\$85 per person

\$130 per person with wine pairing

DAVID MALBEQUI - EXECUTIVE CHEF