



*Anthony Pitillo, Executive Chef
Angelo Pitillo, Co-Founder
Miguel Vazquez, Manager*

Complimentary Sweet Breads

Choice of Entrée

Saucisse Fumée – *grilled French smoked sausage served with scrambled eggs, homestyle potatoes, and sliced tomatoes*

Beignets de Crabe “Benedict” – *two lump crabcakes topped with poached eggs, Hollandaise sauce, and diced Roma tomatoes, served with homestyle potatoes*

French French Toast – *with powdered sugar and cinnamon, served with fresh fruit and pure maple syrup*

Salmon Cæsar Salad – *fresh salmon fillet, poached in court-bouillon, served atop fresh romaine hearts tossed in Cæsar dressing, garnished with puff-pastry croutons and shredded Grana Padano cheese*

(No Substitutions, Please)

Choice of Dessert

Lemon-Sponge Custard - *fresh lemon custard and light lemon-sponge cake served warm and topped with fresh Chantilly cream and raspberry sauce*

Dark Chocolate Fudge Cake - *Dense and intense, served warm and garnished with Chantilly Crème*

*Café Lily
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