

# Cuistot

## Easter Champagne Brunch 10:30-2pm



Fresh-Squeezed Orange Juice,  
Champagne or Mimosa & Croissant

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**1<sup>st</sup> Course**  
(Choice of One)

**Wild Mushroom Soup**

**Chilled Fresh Melon & Mint Soup**

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**2<sup>nd</sup> Course**  
(Choice of One)

**Classic Eggs Benedict**

**Smoked Salmon Benedict**

**Steak & Eggs**

Roasted New York Sirloin with poached eggs over spinach with cabernet jus

**Seabass Feuilleté**

in a flakey puff pastry, layered with spinach and 7 herb sauce

**Classic Chicken Crepés**

with a mornay Comté sauce

*All Above Entrees served with  
Fresh French Green Beans & Roasted Spring Baby Potatoes*

~Additional Choices~

**Roasted Lamb Chops and Confit Gigot**  
over cassoulet beans with vegetable and natural juices

**Warm Shrimp Salad**  
with avocado and raspberry vinegar dressing

**Chilled Seafood Platter**  
smoked salmon, oysters, smoked trout, and shrimp,  
sliced tomatoes, red onion & capers

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**3<sup>rd</sup> Course**  
(Choice of One)

**Blueberry Bread Pudding**  
with fresh whipped cream and berry coulis

**Raspberry Feuilleté**  
with custard and hot caramel sauce

**Chocolate Cake**  
topped with blackberries and Anglaise sauce

**Cuistot Sundae**

**Lemon Meringue Tarte**  
with lemon sorbet and fresh raspberry coulis

\$53 per person ~ Kids under 12 \$29.50

72-595 El Paseo, Palm Desert, CA 92260 ~ Cuistotrestaurant.com 760-340-1000