

Cuistot

Easter Champagne Brunch 10:30-2pm



Fresh-Squeezed Orange Juice,
Champagne or Mimosa & Croissant

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1st Course
(Choice of One)

Wild Mushroom Soup

Chilled Fresh Melon & Mint Soup

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2nd 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

Chicken Breast

Stuffed with 4 cheeses, natural juices over spinach

*All Above Entrees served with
Fresh Baby Carrots, 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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3rd 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