

# PASTIS

## RESTAURANT WEEK BRUNCH MENU \$35

### 1ST COURSE

choice of:

YOGURT PARFAIT  
berries

GREEN SALAD  
red wine vinaigrette

SCALLOP CRUDO\*  
passionfruit, hazelnut

VIENNOISERIE CHEF'S SELECTION

### 2ND COURSE

choice of:

FRENCH TOAST  
blueberries, whipped cream

POACHED EGGS  
morilles à la crème

CHEESEBURGER\*  
american cheese, pickles

CHICKEN PAILLARD  
almonds

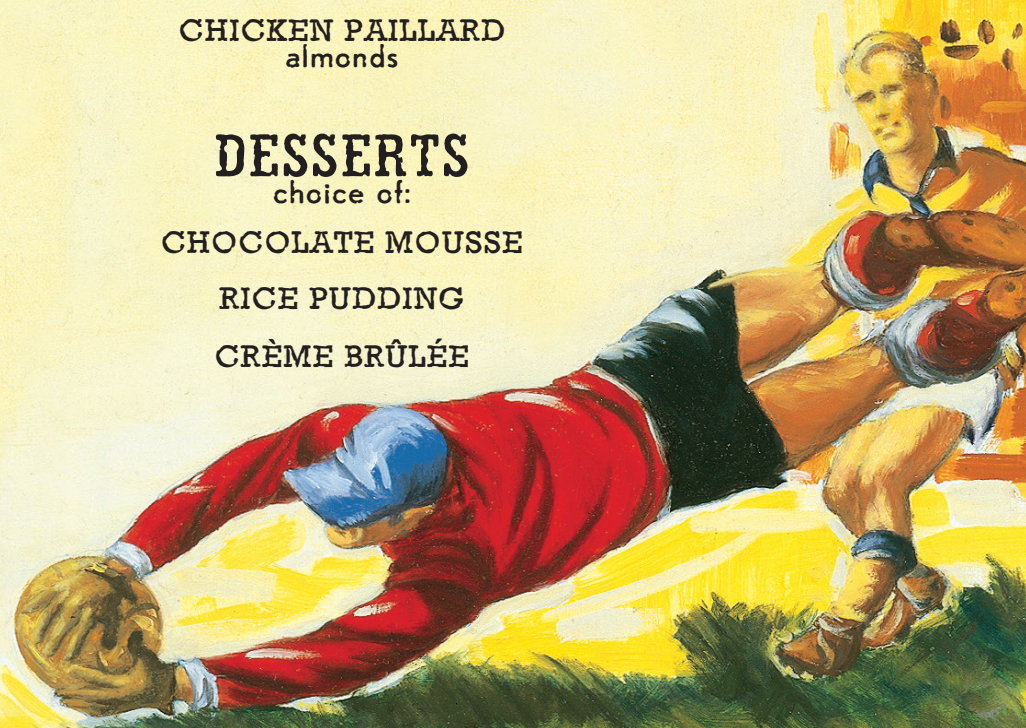
### DESSERTS

choice of:

CHOCOLATE MOUSSE

RICE PUDDING

CRÈME BRÛLÉE



\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. 08/18/25