

Hello,

I am excited it is March which means it is almost camping season for us. There has been a location change for the March Luncheon. I guess they heard how wild we are. HAHA They are over booked and can no longer accommodate us. Instead we will be meeting up at The Charmant Hotel. If you want to stay the night and explore La Crosse it is a beautiful small hotel. The Raddison is also a short walk from the Charmant.

The Charmant is next to La Crosse's Riverside park which would make a great location for an after lunch stroll. Then after you have worked up an appetite again you can check out The Pearl Ice Cream Parlor for dessert.

I've attached a link to their website and menu. We are looking forward to catching up with everyone.

Bree & Charlie Lawrence
moorebree@hotmail.com

March 21 at 11:00 AM
RSVP by March 18th.

The Charmant Hotel
101 State Street
La Crosse WI 54601
(608) 519-8800
<http://www.thecharmanthotel.com/restaurant-and-bars/the-restaurant>

The Radisson
<https://www.radissonhotels.com/en-us/hotels/radisson-la-crosse>
Book Our Radisson Hotel in Downtown in La Crosse WI | Radisson Hotels
Each of our 169 hotel rooms features contemporary furnishings and a soothing color scheme. In addition to pillowtop beds and a flat-screen TV, our rooms include vibrant art pieces of notable La Crosse landmarks.

The Pearl Ice Cream Parlor
<https://www.pearlicecream.com/>
The Pearl features La Crosse, Wisconsin's award-winning homemade ice cream, waffle cones, candy and chocolates.

Charmant

BRUNCH

YOGURT & GRANOLA
seasonal fruit, homemade granola,
greek yogurt, honeycomb
10

MALLORCA FRENCH TOAST
macerated orange, orange curd
14

CORNMEAL PANCAKES
apple compote, candied pecan,
lime zest
13

THE MISSISSIPPI*
two farm eggs, two cornmeal
pancakes, choice of: bacon, ham,
or sausage
13

BOUDIN SAUSAGE & EGGS*
cajun pork sausage, white stone
grits, two eggs any style,
homemade biscuit, apple butter
15

LA CROSSE EGGS BENEDICT*
choice of walleye, salmon or local
ham, biscuit, sauce hollandaise
14

GRAVLAX*
red onion, caper, bagel,
cucumber, citrus sphere,
dill cream cheese
15

BISCUITS & GRAVY*
sausage gravy over freshly-baked
biscuit, andouille sausage
15

CHICKEN CORDON BLEU*
buttermilk fried chicken, ham,
dijon mustard, garlic aioli, swiss
cheese, brioche bun
13

CUBAN ON FRENCH*
local ham, roasted pork, emmental
cheese, mustard aioli, pickle
14

'CROQUE MADAME' TARTINE*
applewood smoked ham, gruyère,
fried egg, mornay sauce
14

CHEF BURGER*
two 4 oz patties, colby cheese,
pickles, secret sauce, brioche bun
15

BEVERAGES

bloody mary 8.5

mimosa 7
bottomless 15

fresh squeezed orange or
grapefruit juice 4

cranberry or tomato juice 3

whole, skim, soy, almond or
oat milk 3

bottomless kickapoo coffee 3.5

espresso 3

latte, mocha, or cappuccino 4

signature hot chocolate 5

rishi tea 3

A LA CARTE

st. joe's market bacon 6

breakfast sausage 5

local ham 6

country potatoes 4

cornmeal pancake, maple syrup 5

french toast, maple syrup 6

seasonal fruit 5



DESSERT

PROFITEROLES
selection of ice cream,
chocolate sauce
7

CRÈME BRÛLÉE
seasonal preparation
7

