

BRUNCH MENU

'Using the finest local and regional ingredients'

APPETIZER

Wellington County Beef TarTar

Quail Egg, Foccacia Crisps, Sherry Aioli.....or

Soup of the Day

Made with Fresh Daily with the Finest Local Ingredientsor

In House Smoked Salmon

Buckwheat Blinis, Crème Fraîche, Crispy Capersor

Steamed Mussels

with Herb and Tomato, Artisinal Bread Crostoneor

Haricot Vert and Roasted Beet Salad

with Toasted Walnuts, Arugula Cress, Bacon-Soy Vinaigrette.....or

Deerfield Organic Greens

with Shaved Pear, Fennel, Montasio, in Red Wine Vinaigrette

\$32 per person plus applicable taxes and gratuities. Three course plated brunch with choice of appetizer, entrée and dessert. Sundays from Noon to 2:30 p.m. Reservations are recommended.

ENTREE

Grilled Atlantic Salmon

Roasted Fingerling Potato, Riesling Steamed Vegetables Beet Butter Sauce . \$32

"Steak and Eggs"

Grilled Flatiron, Fried Farm Fresh Eggs, Hand Cut Fries \$32

Trout Roulade

Fillet of Rainbow Trout, Citrus Pearl Barley, Baby Bok Choy \$32

House Made Angel Hair Pasta

Bacon, Leek, Grape Tomato and Oregano Cream \$32

Millcroft Eggs Benedict

Grilled Peameal, Toasted Cornbread, Steamed Greens and Red Pepper

Hollandaise..... \$32

Slow Roasted Alberta Striploin

Dijon-Rosemary Crust, Sweet Potato Mash Bourbon Cream \$32

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BRUNCH DESSERT

PASTRY CHEF · ENRICO SCHULZE

Citrus Infused Crème Fraiche Panna Cotta

in Sour Cherry and Port Soup or

Selection of Cheese

Canadian and International Cheese accompanied with Onion Flat Bread and Brown Sugar Poached Kumquats or

Selection of House Made Ice Cream and Sorbet

On Earl Grey Infused Prunes served with Green Tea Shortbread Fingers or

Fresh Fruit Salad

Passion Fruit Marinated Melons with Candied Oranges and your choice of Ice Cream or Sorbet or

Peach and Lychee Semi-freddo

with Floral Scented Berries and Graham Streusel or

Chocolate Symphony

Chocolate Fudge Cake with Cherry Compote served with Stracciatella Ice Cream and Cocoa Meringue

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