

# SUNDAY BRUNCH MENU

CHEF · ROBERTO FRACCHIONI

*'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 Ingredients .....or

**In House Smoked Salmon**

Buckwheat Blinis, Crème Fraîche, Crispy Capers .....or

**Steamed Mussels**

With Herb and Tomato, Artisinal Bread Crostone .....or

**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 .....

**Sunday Brunch is \$32 per person plus applicable taxes and gratuities. It is a three course plated brunch with your choice of appetizer, entrée and dessert. It is offered on Sundays from Noon to 2:30 p.m. Reservations are recommended.**

# MILLCROFT

## 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

### Brownie Parfait

With Chocolate Espuma and Butterscotch Poached Pears .....or

### Selection of Cheese

Canadian and International Cheese served with a Concord Grape Compote  
and Walnut Bread Chips.....or

### Selection of House Made Ice Cream and Sorbet

With Caramelized Phyllo Pastry Squares and a Spiced Orange Salad.....or

### Cinnamon Panna Cotta

With Brown Sugar Roasted Apple and Plum Compote and Green Tea Wontons  
.....or

### Coconut Orange Cake

On Mango Semi-Freddo and Strawberry Chutney .....or

### Fresh Fruit and Berries

With Raspberry and Passion Fruit Coulis and your choice of Ice Cream or  
Sorbet.....

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