

# 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 11:30am to 2:30 pm. Reservations are recommended.

MILLCROFT

ENTREE

Grilled Atlantic Salmon

Roasted Fingerling Potato, Riesling Steamed Vegetables Beet Butter Sauce ...or

"Steak and Eggs"

Grilled Flatiron, Fried Farm Fresh Eggs, Hand Cut Fries .....or

Trout Roulade

Fillet of Rainbow Trout, Citrus Pearl Barley, Baby Bok Choy.....or

House Made Angel Hair Pasta

Bacon, Leek, Grape Tomato and Oregano Cream .....or

Millcroft Eggs Benedict

Grilled Peameal, Toasted Cornbread, Steamed Greens and Red Pepper

Hollandaise.....or

Slow Roasted Alberta Striploin

Dijon-Rosemary Crust, Sweet Potato Mash Bourbon Cream

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# MILLCROFT

## 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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