

EASTER SUNDAY BRUNCH MENU

CHEF · ROBERTO FRACCHIONI

'Using the finest local and regional ingredients'

APPETIZER

9 Vegetable Salad

with Baby Arugula and Tempura Teardrops in Miso Rice Wine Dressing

or

Roasted Fennel and Apple Bisque

with Smokey Bacon Cream

or

Organic Greens Salad

with Roasted Beets, Haricot Vert, Toasted Walnuts and Montasio Cheese

or

Chilled Poached Scallop

on Sweet Pea Puree and Yukon Gold Potato Frites

or

Shaved Dry Cured Lamb Sirloin

with Traditional Salad Niçoise and Salsa Verde

ENTRÉE

Cold Smoked Roasted Striploin

with Yorkshire Pudding and Steamed Spring Vegetables

or

Oven Baked Trout Fillet

on Citrus Scented Vegetable Risotto

or

White Wine and Navy Bean Brazed Capon Thigh

with Roasted Fingerling Potatoes

or

'Huevos Rancheros'

Three Farm Fresh Eggs with Chorizo Sausage, Fried Beans and Salsa on a Toasted Tortilla with Sliced Avacado and Balderson Cheese

or...

Easter Sunday Brunch is \$37 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 Easter Sunday April 4th from Noon to 2:30 p.m.. Reservations are recommended

Easter Brunch cont'd

Millcroft Eggs Benedict

Grilled Peameal, Toasted Cornbread, Steamed Greens and Red Pepper
Hollandaise

or

Orichietti Pasta

with Spring Mushrooms, Capers, Swiss Chard and Baby Broccoli in Olive Oil
and Regianno

BRUNCH DESSERT

PASTRY CHEF · ENRICO SCHULZE

Warm Valrhona Ganache Cake

Maple Walnut Ice and Preserved Strawberries

or

Cherry Soup

with Crème Fraiche Panna Cotta and Phylo Crisps

or

Cranberry Apple Tart

Vanilla Cream and Spice Orange Sorbet

or

Lemon Terrine

Sous-Vide Grapes and Milk Chocolate Gelato

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