



EASTER BRUNCH

EXECUTIVE CHEF · CHEF THERESE DeGRACE

CONTINENTAL OFFERINGS

A Selection of Breakfast Pastries and Breakfast Loaves
Local Fruit Preserves, Cream Cheese and Butter
Petite Parfaits with Vanilla Yogurt, Toasted Oats and Berries
Individual Fruit Medley with Lemon Balm Syrup
Homespun Muesli sided with Coconut Shavings, Apricots, Mixed Nuts and Raisins
Assorted Cereals

LUSH SALADS

Baby Greens, Strawberries, Toasted Almonds and Radish with a Poppy Seed Vinaigrette
A trio of Roasted Beets with Grilled Oranges, Shaved Fennel, Goat's Cheese and Chives
Buttermilk Potato Salad with Red Skinned Potatoes, Charred Corn and Fresh Dill
Toasted Orzo Pasta Salad with Sundried Tomatoes, Basil, Pink Onions and Lemon Confit
Crudités' with a duo of dips

CHARCUTERIE AND CHEESE

Antipasto Platter of Cured Meats with Marinated Olives and Vegetables
Local and Imported Cheese Platter with Dried Fruit, Crackers and Crisps
Grape and Goat's Cheese Truffles in a pool of Ice Wine Jelly

FISH AND SEAFOOD

Smoked Salmon with Ribbons of Onion, Caper berries and Grilled Lemon Wedges
Poached and Chilled Rainbow Trout with Peppered Crème Fraiche and Pumpnickel Crisp
Chilled Snow Crab Claws sided with a Spiced Chipotle Lime Aioli
Butter Poached Shrimp with Fresh Herbs and Cocktail Sauce

MAIN ITEMS AND SIDES

Baked French Toast with Maple Syrup and Fresh Berries
Apple-Wood Smoked Bacon, Peameal and Breakfast Sausage
Mushroom and Corn Fricassee with Arugula and Caramelized Onion
Eggs Benedict with Hollandaise and Peameal Bacon
Roasted Chicken Marbella with Crispy Capers and Fresh Herbs
Individual Salmon Pot Pie with Whipped Potato

FROM THE HEARTH

Carved to Order:
Prime Rib of Beef served with Accents of Fried Onions, Dijon Mustard and Foch Wine Demi
Glaze
Dijon and Roasted Garlic Rubbed Leg of Lamb
Boursin Mashed Potato
Omelette and Eggs Cooked To Your Liking

SWEETS

Chocolate Pot De Crème with Biscotti
Carrot Cake with Cream Cheese Icing
Berries and Cookies dipped in Callebaut Chocolate
Coconut Cup Cakes with Toasted Coconut Frosting
Mini Pies including: Apple Cheddar, Berry and Banoffee

\$33.00 per person

**Price subject to taxes and gratuities. Served April 8, 2012 between
10:30am-2:00pm**