



EASTER BRUNCH

EXECUTIVE CHEF · CHRIS SMYTHE

A SELECTION OF ANTIPASTO & SALADS TO INCLUDE:

Soup of the Season

Cured & Smoked Meats with Regional Cheeses, Candied Nuts, Preserves, Cream Crackers

Traditional Caesar Salad with Applewood Smoked Bacon and Crouton

Grilled & Marinated Vegetable Antipasto

Artisan Lettuces with Pecans, Dried Cherries and Tarragon Sherry Vinaigrette

Heirloom Tomato and Buffalo Mozzarella with Sweet Basil

Toasted Orzo Pasta Salad with Marinated Tomatoes and Fresh herbs

Atlantic Smoked Salmon, Pumpernickel, Caperberries & Mustard Crème Fraiche

CARVING STATIONS:

Roast Ontario Lamb Leg, Rosemary Pesto

Slow Roasted Virginia Ham with Honey Dijon Glaze

ENTREES:

Traditional Eggs Benedict with Smoked Canadian Back Bacon and Hollandaise

Buttermilk Pancakes and Brioche French Toast

Bacon and Pork Sausages Links

Smoked Trout and Tender Leek Quiche

Roast Chicken Supreme, Wild Mushroom Calvados Cream & Wilted Spinach

Spring Vegetables and Baby Potatoes with Savory Butter and Sea Salt

FROM THE BAKERY:

Seasonal Whole and Slice Fruits

Fresh Baked Croissants and French Pastries

A Selection of Desserts from the Prince of Wales Pastry Shop

\$36.00 per person