



EASTER BRUNCH

EXECUTIVE CHEF · ANDREW DYMOND
SOUS CHEFS · STEVEN MCCREADIE & JILL ST. AMOUR
'Using the finest local and regional ingredients'

A SELECTION OF ANTIPASTO & SALADS TO INCLUDE:

My Country Deli Cured & Smoked Meats with Olives, Roasted Peppers,
Cured Eggplant and Caramelized Onion Sage Focaccia
Traditional Chopped Romaine Salad
With Double Smoked Bacon Crisps and Crouton
Grilled & Marinated Vegetable Antipasto with Fior de Latte Mozzarella
Mixed Baby Lettuces with Ice Wine & White Chocolate Vinaigrette
Heirloom Tomato and Cucumber Salad with Marjoram and Feta
Fusilli Pasta Salad with Arugula, Sundried Tomato & Toasted Pine Nuts
Mushroom Strudel with Tarragon & Grainy Mustard
Seafood Salad of Cured Prawns, Scallop, Mussels & Calamari

CARVING STATIONS:

18 Hr Braised Brisket of Beef, Mini Jacket Potatoes & Dill Butter
Slow Roasted Virginia Ham with Honey Dijon Glaze

ENTREES:

Traditional Eggs Benedict with Kessler and Hollandaise
Bacon and Sausages
Roasted Atlantic Salmon, Garam Masala Rice Pilaf & Lemon Grass Yogurt
Pesto Roasted Seasonal Vegetables
Soup of the Season

FROM THE BAKERY:

Seasonal Fruits
Deluxe Canadian Cheese Board with Chutney & Preserved Fruit
A Selection of Desserts from the Prince of Wales Pastry Shop
Coffee or Tea

\$34.00 per person

Prices are subject to taxes and gratuity. Served in Escabeche Restaurant and Private Dining Rooms.
Menu available Sunday, April 4, 2010. Brunch offered 11:00 am through 2:30 pm. Reservations
Required.