



# Escabèche

EXECUTIVE CHEF ~ CHRIS SMYTHE  
SOUS CHEF ~ ADAM RAPSEY & CHRIS PILIPCZUK  
'Using the finest local and regional ingredients'



*Happy Easter from all of us at  
The Prince of Wales*

## **EASTER BRUNCH BUFFET**

### **A SELECTION OF ANTIPASTO & SALADS TO INCLUDE:**

Fresh Bakery Breads

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

Tender Salad Greens, English Cucumbers, Hot House Tomatoes & Niagara Wine Vinaigrette

Basil Pesto Tossed Tortellini Pasta Salad

Grilled & Marinated Vegetable Antipasto

Kale & Napa Cabbage Slaw, Golden Raisins & Salted Pine Nuts

Creamy Picnic Potato Salad, Sour Gherkin & Chive

Atlantic Smoked Salmon, Pumpernickel, Capers & Horseradish Crème Fraîche

### **CARVING STATIONS:**

Grilled Grass Fed Lamb Leg, Chimichurri

Slow Roasted Virginia Ham, Buckwheat Honey Glaze

### **ENTREES:**

Traditional Eggs Benedict with Smoked Canadian Back Bacon & Hollandaise

Vanilla Bean Pancakes & Baked Bread Pudding

Bacon & Farmers' Pork Sausage Links

Fresh Country Eggs, Aged Canadian Cheddar Cheese

Sundried Tomato & Fennel Seed Stuffed Chicken Breast, Dijon Mustard Cream

Spring Vegetables and Tender Skin Baby Potatoes with Savory Butter & Sea Salt

### **FROM THE BAKERY:**

Seasonal Sliced & Whole Fruits

Fresh House Made Croissants & French Pastries

A Selection of Decadent Desserts from the Prince of Wales Pastry Shop

**\$40++ (Children under 12 are ½ price)**

**Price is subject to tax. Gratuity is not included.**  
Breakfast Package guests may upgrade for a \$20 surcharge  
Available at Escabèche on Sunday April 16<sup>th</sup>, 2017 from 11am to 2:30pm



# EASTER BRUNCH - 2017

EXECUTIVE CHEF · MARC LYONS

Selection of House Baked Breakfast Pastries  
Artisanal Breads and Creamed Butter

## SELECTION OF SALADS

Baby Field Green Salad with Honey Lavender Vinaigrette  
Deviled Eggs, Radishes and Cherry Tomatoes  
Marinated Carrot Salad, Pickled Fennel, Moroccan Couscous Salad  
Caesar Salad – Parmesan, Crisp Bacon, Croutons, Creamy Dressing  
Marinated Mushroom Salad with Fresh Cilantro and Grilled Peppers  
Organic Vine Ripened Tomatoes, Bocconcini and Pickled Red Onions  
Grilled Antipasto Vegetables with Goat Cheese, Extra Virgin Olive Oil

## PLATTERS

Smoked Atlantic Salmon with Shaved Red Onion and Capers  
Seasonal Inspired Seafood  
Cured Rainbow Trout with Saffron Citrus Mayonnaise  
Charcuterie Platter, Gherkins, Olives, Mustards and Horseradish

## Sushi Station

Selection of Rice Rolls and Summer Rolls  
Soya Sauce, Pickled Ginger and Wasabi

## WAFFLES AND CREPES

Ricotta Stuffed Crepes  
Whipped Cream, Fruit Compote, and Chocolate Sauce

## QUEEN LANDING OMELET STATION

Tomatoes, Mushrooms, Peppers, Diced Ham and Aged Cheddar

## HOT SELECTION

Carving - Slow Roasted Hip of Beef with Natural Jus  
Carving - Roasted Orange Glazed Ham, Chestnut Sauce  
Baked Salmon with Sautéed Leek and Woodland Mushroom Cream  
Rosemary Roasted Leg of Lamb with Apple Cider Jus and Mint Jellies  
Roasted Chicken with Caramelized Apples and Brandy Jus  
Buttermilk Mashed Potatoes  
Cauliflower and Cheddar Cheese Gratin  
Queen's Landing Eggs Benedict with Smoked Ham and Hollandaise  
Crispy Quebec Bacon & Country Sausage

## FROM OUR PASTRY KITCHEN

Selection of Gateau and French Pastries  
Canadian Cheeses and Niagara Fruit Chutney  
Fresh Seasonal Fruits and Grapes  
Warm Chocolate and Cherry Bread Pudding with Rum Anglaise

## Queen's Landing Children's Easter Buffet Easter Egg Hunt

Chicken Fingers  
Mac and Cheese  
Vegetable Sticks with Sour Cream Dip  
Potato Wedges  
Pudding Bar, Crushed Candies, Sauces and Whipped Cream  
Chocolate Milk  
Assortment of Fresh Baked Cookies

\$44 per person

**Offered Sunday 1030am to 2:30pm**  
**Price subject to taxes and gratuities. Children under 12 \$22.00.**  
**Advance Reservations Required, Subject to Availability**

## EASTER BRUNCH

### CONTINENTAL

A Selection of Breakfast Pastries and Breakfast Loaves  
Local Fruit Preserves, Cream Cheese and Butter  
Granola, Dried fruit, Vanilla Yogurt and Berries  
Fruit Salad in Lemon Balm Syrup  
Assorted Cereals

### LUSH SALADS

Baby Greens, Strawberries, Toasted Almonds with Poppy Seed Vinaigrette  
Roasted Beets with, Shaved Fennel, Goat's Cheese and Chives  
Grainy Dijon Potato Salad with Red Skinned and Purple Potatoes, Charred Corn and Fresh Dill  
Toasted Orzo Pasta Salad with Green Pumpkin Seeds, Sunflower Seeds and Mandarin Orange  
Crudités' with a Duo of Dips

### FROM THE HEARTH

Carved to Order:  
Roasted Hip of Beef served with French Onion Jus and Fresh Horseradish, and Grainy Dijon  
Ancho Crusted Grilled Salmon  
Belgium Waffles, Omelets and Eggs Cooked To Your Liking

### CHARCUTERIE, CHEESE, SEAFOOD

Antipasto Platter of Cured Meats with Marinated Olives and Pickled Vegetables  
Local and Imported Cheese Platter with Crackers and Crisps  
Lemon Garlic Tiger Prawns with Greaves Chili Cocktail Sauce  
Smoked Mackerel with Ribbons of Onion, and Grilled Lemon Wedges  
Smoked Atlantic Salmon with Peppered Crème Fraiche and Preserved Lemon

### MAINS AND SIDES

Traditional French Toast with Maple Syrup and Fresh Berries  
Apple-Wood Smoked Bacon, Breakfast Sausage, and Black Forest Ham  
Eggs Benedict with Hollandaise and Peameal Bacon  
BBQ Roasted Chicken  
Spring Vegetable Jardinière  
Aged White Cheddar Mashed Potato

### SWEETS

Assortment of Pies, Cakes, and Pastries  
Cookies and Cupcakes with Fresh Whipped Cream and Berries

40.00 per person

Offered Sunday, April 16th, 2017. Two Seating's 11:00 am and 1:30 pm. Price subject to taxes and gratuities. Children under 12 half price. Advance Reservations Required, Subject to Availability.