

# Headwaters

## Sunday Brunch

*Choose one item from each course*

*This is only a sample copy and changes on a weekly basis.*

### Appetizers

#### Soup

Roasted Tomato and Fennel, Truffle Crème Fraiche, Sambouca Essence

#### Millcroft Greens

Macerated Apricots, Cranberries, Asiago Cheese, Rosemary Vinaigrette

#### Caesar Salad

Crisp Romaine, Parmesan, Herb Crouton, Zesty Dressing

#### Mussels

Tomato Crystal, Cherry Tomatoes Scallions, Baguette

### Entrées

#### Grilled Salmon

Asparagus, Cherry Tomatoes, Honey Mushrooms, Spinach, Fingerling Coins Beurre Rouge

#### Seared Duck Breast

Patty Pans, Baby Carrots, Pearl Onions, Roasted Garlic Pomme Puree, Hunters Jus

#### Steak "Frites"

Root Chips, Pan Greens, Mushrooms, Poached Hen Egg

#### Vegetarian Omelet

Chanterelle and Honey Mushrooms, Confit Garlic Cloves, Tomato Concasse, Brie, Home Fries

### Desserts

#### Ice Wine Semifreddo

Almond crunch, raspberry coulis  
Fresh berries

#### Chocolate Grand Marnier Molten Cake

White chocolate Cranberry Pistachio Bark  
Chocolate Sauce, Chocolate Ice cream

**\$54.00 Per Person**  
**(HST and Gratuity Extra)**

Executive Chef James Buder