

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
Fresh Fruit Medley with Seasonal Berries
Assorted Cereals

LUSH SALADS

Baby Greens, Strawberries, Toasted Almonds with Poppy Seed Vinaigrette
Marinated Carrot Salad with Gold Sultina Raisins
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 Dijon Honey Glazed Smoked Ham
Ancho BBQ Glazed 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, Oysters and Mussels
Pickled Herring 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
Eggs Benedict with Hollandaise and Peameal Bacon
Roasted AAA Striploin of Beef with Onion Jam and Natural Jus
Spring Vegetable Jardinière
Aged White Cheddar and Sour Cream 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 1st, 2018. 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.