

MOTHER'S DAY BRUNCH

CONTINENTAL

A Selection of Breakfast Pastries and Breakfast Loaves
Local Fruit Preserves, Cream Cheese and Butter
Granola, Dried fruit, Vanilla Yogurt
Fresh Fruit Medley with Seasonal Berries
Assorted Cereals

LUSH SALADS

Roasted Beets with, Shaved Fennel, Goat's Cheese and Chives
Curried Lentil and Sweet Potato Salad
Toasted Orzo Pasta Salad with Pumpkin and Sunflower Seeds and Mandarin Orange
House Blend of Tender Greens with a Selection of House Made Dressings
Crudités' with a Duo of Dips

FROM THE HEARTH

Carved to Order:
Roasted Hip of Beef served with French Onion Jus and Fresh Horseradish
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 and Garlic Tiger Prawns with Greaves Chili Cocktail Sauce
Smoked Mackerel with Ribbons of Onion, Caper's and Grilled Lemon Wedges
Smoked Oysters, Mussels and Pickled Herring

MAINS AND SIDES

Traditional French Toast with Maple Syrup and Fresh Berries
Apple-Wood Smoked Bacon, Breakfast Country Sausage
Eggs Benedict with Hollandaise and Peameal Bacon
Roasted Chicken Cacciatore with Fresh Herbs
Asparagus and Cauliflower with Lemon Thyme Butter
Herbed Goat Cheese Mashed Potato

SWEETS

Assortment of Cakes and Pastries from the Bake Shop
Warm Country Apple Pie with Vanilla Crème Anglaise

\$40.00 per person

Offered Sunday, May 13th, 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.