



Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE

'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, Spring Radishes, Hot House Tomatoes & Niagara Wine Vinaigrette

Orecchiette Pasta Salad, Parsley & Walnut Pesto, Sheep's Milk Feta Cheese

Grilled & Chilled Marinated Vegetable Antipasto

Spiced Red Cabbage Slaw, Cashews, Golden Raisins & Sherry Vinaigrette

Chilled Deviled Eggs & Chives

Smoked Rainbow Trout, Pickled Bermuda Onions, Remoulade

CARVING STATIONS:

Roast Grass Fed Lamb Leg, Spearmint Gremolata

Slow Roasted Virginia Ham, Maple Butter Glaze

ENTREES:

Traditional Eggs Benedict with Smoked Canadian Back Bacon & Hollandaise

Vanilla Bean Pancakes & Pain Perdu

Bacon & Farmers' Pork Sausage Links

Fresh Country Scrambled Eggs & Sweet Peppers

Baked Atlantic Salmon, Chardonnay Butter & Genovese Basil

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

\$42++ (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 in Noble on Sunday April 1st, 2018 from 11am to 2:30pm**