



TIARA SUNDAY BRUNCH

EXECUTIVE CHEF · MARC LYONS

'Using the finest local and regional ingredients'

SOUPS

Seasonal Soup
Seafood Chowder Freshly
Baked Breads and Creamery Butter

EUROPEAN COLD TABLE

Selection of Seasonal Salads
Marinated Antipasto Vegetables
European Charcuterie
Smoked Seafood
An Assortment of Imported and Domestic Cheeses
Fresh Sliced and Marinated Fruits

ENTRÉES

Baked Chicken with Forest Mushroom Cream
Braised Lamb with Date Pecan Jus
Roasted Whole Salmon
Selection of Seasonally Inspired Vegetables
Daily Savory Stuffing
Golden Whipped Potatoes Roasted Sweet Potatoes

CARVING STATION

Roasted Beef with Cabernet Jus and Fresh Horseradish
Maple Brined Pork Loin with Smoked and Dijon Mustard

Sushi Station

Wasabi, Pickled Ginger and Soya Sauce

BRUNCH ITEMS

Eggs Benedict
Spinach and Goats Cheese Frittata
Crisp Bacon
Country Sausage

OMELETTES

Peppers, Onions, Selection of Cheese, Ham, Shrimp, Spinach, Tomatoes, Mushrooms

WAFFLES, Crepes and Bread Pudding

Fresh Strawberries, Field Berry Compote and Macerated Cherries
Whipped Cream, Crème Anglaise and Chocolate Sauce

DELECTABLE DESSERTS FROM OUR PASTISserie

PLEASE NOTE THAT MENUS VARY AND ARE SEASONAL

\$34.00

All prices subject to taxes and gratuities.

Prices in effect from January 5, 2017 until December 14, 2018.