

## 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  
Toasted Quinoa and Roasted Sweet Potato, Rosemary, Preserved Cranberries  
Grainy Dijon Red Potato Salad with, Charred Corn and Fresh Dill  
Multi Grain Spring Fresh Salad  
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 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 21st, 2019. 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.