

NEW YEARS DAY BRUNCH 2019

CONTINENTAL

A Selection of Breakfast Pastries and Breakfast Loaves
Local Fruit Preserves, Cream Cheese and Butter
Honey Almond Granola, Vanilla Yogurt, Cottage Cheese, and Berries
Sliced Fresh Fruit
Assorted Cereals

LUSH SALADS

Baby Greens, Preserved Cranberries, Toasted Walnuts and Vanilla Poached Pear Dressing
Roasted Beets with, Shaved Fennel Slaw, Feta Cheese and Chives
Grainy Dijon Potato Salad with Rocket Spinach 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

Rosemary Rubbed Roast Striploin with Pan Drippings
Baked Maple Dijon Smoked Ham
Omelets and Eggs Cooked To Your Liking
Belgium Waffles, Maple Syrup and Preserves

CHARCUTERIE, CHEESE, SEAFOOD

Antipasto Platter of Cured Meats with Marinated Olives and Pickled Vegetables
Local and Imported Cheese Platter with Crackers and Crisps
Marinated Cherry Bocconcini and Grilled Vegetables
Pickled Herring with Ribbons of Onion, Capers and Lemon Wedges
Poached and Chilled Atlantic Salmon with Peppercorn Crème Fraiche and Preserved Lemon
Smoked Mussels, Oysters, and Traditional Shrimp Cocktail

MAINS AND SIDES

French Toast and Pancakes with Maple Syrup and Fresh Berries
Apple-Wood Smoked Bacon, Breakfast Sausage
Eggs Benedict with Hollandaise and Peameal Bacon
Whisky BBQ Roasted Chicken
Lemon Peppercorn Grilled Salmon
Roasted Pork Loin with Granny Smith Apple Sauce
Buttered Broccoli and Cauliflower with Aged White Cheddar Cheese Sauce
Whipped Winter Truffle Gold Potato

SWEETS

Assortment of Pies, Cakes, and Pastries
Sweets and House Made Confections
\$42.00 per person

Offered January 1st, 2019, 11:00am or 1:30 pm. Price subject to taxes and gratuities. Children under 12 half price. Advance Reservations Required, Subject to Availability