



Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE
'Using the finest local and regional ingredients'



From all of us at The Prince of Wales

MOTHERS' DAY BRUNCH BUFFET

A SELECTION OF ANTIPASTO & SALADS TO INCLUDE:

Fresh Bakery Breads

Cured & Smoked Meats with Regional Cheeses, Dried Fruits, Preserves & Artisan Crackers

Tender Spinach Leaves, White Mushrooms, Wine Pickled Pearl Onions with Lemon Thyme Dressing

Traditional Caesar Salad with Applewood Smoked Bacon and Crouton

Grilled & Marinated Vegetable Antipasto

Artisan Lettuces with Pecans, Dried Cherries and Tarragon Sherry Vinaigrette

Creamy Potato Salad with Gherkins and Chive

Toasted Israeli Couscous Salad with Marinated Tomatoes and Fresh Herbs

Atlantic Smoked Salmon, Pumpnickel, Caper Berries & Crème Fraîche

CARVING STATIONS:

Roast Ontario Beef Contra Filet with Cabernet Natural Jus

Slow Roasted Virginia Ham with Maple Rosemary Glaze

ENTREES:

Traditional Eggs Benedict with Smoked Canadian Back Bacon & Hollandaise

Buttermilk Pancakes and Brioche French Toast

Bacon & Farmers' Pork Sausage Links

Ricotta Cheese & Tomato Florentine Quiche

Roast Cornish Hen with Toasted Pine Nuts, Mission Figs & Port Wine Jus

Spring Vegetables & 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

Coffee & Tea Service Included

\$48++ (Children under 12 are ½ price)

Price is subject to tax. Gratuity is not included.
Breakfast Package guests may upgrade for a \$30 surcharge
Available in Noble on Sunday May 12th, 2019 from 11am to 2:30pm