



MOTHER'S DAY BRUNCH - 2019

EXECUTIVE CHEF · MARC LYONS

\$48.00 PER PERSON
Children under 12 \$22.00.

House Baked Muffins, Coffee Cake and French Pastries
French Artisanal Bread with Sweet Butter

SELECTION OF SALADS

Baby Field Greens Salad with Roasted Pear Vinaigrette
Moroccan Couscous Salad with Parsley, Mint and Lemon
Caesar Salad, Parmesan, Crisp Bacon, Croutons Creamy Dressing
Marinated Mushroom Salad with Fresh Cilantro and Shaved Fennel
Organic Vine Ripened Tomatoes, Bocconcini and Pickled Red Onions
Grilled Antipasto Vegetables with Goats Cheese, Extra Virgin Olive Oil

PLATTERS

Smoked Atlantic Salmon with Shaved Red Onion and Capers
Seafood Antipasto with Coriander and Charred Lime
Cured Rainbow Trout with Saffron Citrus Mayonnaise
Charcuterie Platter, Gherkins, Olives, Mustards and Horseradish

WAFFLES/CREPES

Ricotta Stuffed Crepes
Whipped Cream, Fruit Compote
Maple Syrup, Crème Anglaise and Chocolate Sauce

QUEEN'S LANDING OMELET STATION

Tomatoes, Mushrooms, Peppers, Diced Ham, Baby Shrimp, Spinach
and Assorted Cheeses

PASTA STATION

Forest Mushrooms and Baby Spinach in a Roasted Rose Sauce
Potato Gnocchi in a Truffle Cream Sauce

HOT SELECTION

Slow Roasted Hip of Beef with Natural Jus
Maple and Brown Sugar Baked Ham
Whole Roasted Atlantic Salmon Fillet with Herb Butter Sauce
Thyme Roasted Chicken Breast with Caramelized Mushroom
Buttermilk Mashed Potatoes
Honey Glazed baby Carrots
Cauliflower Gratin with Canadian Cheddar Cheese
Classic Eggs Benedict with Virginia Ham
Crispy Quebec Bacon & Country Sausage

Sushi Station

Selection of Rice Rolls and Summer Rolls
Soya Sauce, Pickled Ginger and Wasabi

FROM OUR PASTRY KITCHEN

Selection of Gâteau and French Pastries
Canadian Cheeses and Niagara Fruit Chutney
Iris's Grilled Preserved Fruits
Warm Seasonal Bread Pudding with Rum Anglaise

Offered Sunday 10.30am to 2:30pm
Price subject to taxes and gratuities.
Advance Reservations Required, Subject to Availability