



BREAKFAST MENU

EXECUTIVE CHEF – CHRIS SMYTHE

'Using the finest local and regional ingredients'

Yogurt and Granola

Dried Seasonal Fruit, Mixed Nuts with Fresh Berries & Niagara Wild Flower Honey

Traditional Buttermilk Pancakes

Chantilly Cream, 100% Pure Canadian Maple Syrup

Exotic Mushroom & Goat Cheese Omelette

Three-Egg Omelette or Egg White Omelette, Crispy Bacon, Fried Potatoes & Choice of Toast

The “Prince of Wales” Eggs Benedict

Soft Poached Eggs, Peameal Bacon, Rosemary Focaccia, Hollandaise Sauce & Fried Potatoes

Traditional Two-Egg Breakfast

Two Country Fresh Eggs, Farmers Sausage, Smoked Bacon, Fried Potatoes & Choice of Toast

Toasted Bagel & House Smoked Salmon

Dill Cream Cheese & Caper Berries

Noble Bakery Breakfast

Butter Croissant, Danish Pastry, Seasonal Fresh Fruit, Niagara Preserves

Non Conference Package Guest - \$20.00 plus 15% gratuity and hst

Menu is subject to change – this is a sample only.