



TIARA SUNDAY BRUNCH

EXECUTIVE CHEF · MARC LYONS

PASTRY CHEF DE PARTIE · ZOE ELLIS

‘Using the finest local and regional ingredients’

Starting February 20th every Sunday between 12pm-3pm

SOUPS

Seasonal Soup

Freshly Baked Breads and Creamery Butter

EUROPEAN COLD TABLE

Field Greens w/ House Made Dressing

Selection of Seasonal Salads

Marinated Antipasto Vegetables

European Charcuterie

Smoked Salmon, Pickled Onions & Capers

Marinated Seafood Salad

An Assortment of Imported and Domestic Cheeses

Fresh Sliced and Marinated Fruits

ENTRÉES

Baked Chicken with Forest Mushroom Cream

Glazed Atlantic Salmon

Olive Oil & Sea Salted Local Vegetables

Candied Root Vegetables

Whipped Golden Potato

Seasonally Inspired Starch

CARVING STATION

Roasted Beef with Cabernet Jus and Fresh Horseradish

Maple Brined Pork Loin with Smoked and Dijon Mustard

Sushi Station

Wasabi, Pickled Ginger, & Soya Sauce

BRUNCH CLASSICS

Eggs Benedict

Crisp Bacon

Country Sausage

OMELETTE STATION

Peppers, Onions, Selection of Cheese, Ham, Shrimp, Spinach, Tomatoes, Mushrooms

WAFFLES & BREAD PUDDING

Sugar Waffles & Chocolate Bead Pudding

Whipped Cream, Crème Anglaise, Fruit Compote and Chocolate Sauce

DELECTABLE DESSERTS FROM OUR PÂTISSERIE

Seasonal Selection

THIS MENU IS SUBJECT TO CHANGE SEASONALLY

\$39.00 Per Person

All Prices Subject to Taxes and Gratuities & Subject to Changes