



# The Hare Wine Co.

In Collaboration with The Prince of Wales Hotel  
'Using the finest local and regional ingredients'



## MOTHERS' DAY BRUNCH BUFFET

TO WELCOME: COMPLIMENTARY GLASS OF HARE SERIES SPARKLING ROSÉ

### FROM THE BAKERY:

**Fresh Mixed, Proofed & Baked Breads**  
Whipped Butter, roasted garlic oil, compotes

### FROM THE LARDER:

**Niagara Region Cheeses & Charcuterie**  
Triple Crunch Mustard, Housemade Spring Preserves, Pickles, Crackers & Crostini's

**Heritage Greens**  
Chickpeas, Beets, Red Onion, Radish, Pumpkin Seeds, Housemade Dressings & Vinaigrettes

**Great Lakes & Canadian-Smoked Fish Platter**  
Pickled Onions, Capers, Gherkins, Dill Cream Cheese

**Marinated East Coast Mussels & Clams**  
Fennel, Chilies, Spring Citrus, Golden Potato Salad, Roasted Corn, Sweet Peppers, Scallions, Fine Herb Vinaigrette

**Green Bean Salad**  
Crispy Speck, Walnuts, Cranberries, Crème Fraîche

**Roasted Cauliflower & Broccoli Salad**  
Grapes, Sunflower Seeds, Spiced Maple Dressing

### THE CARVERY & FREE-RANGE EGG STATION:

**Whole Roasted Dry Aged Striploin**  
Spicy Horseradish, Kozlik Smoked Mustard, Veal Jus

**Slow Roasted Gammon Ham**  
Honey Cherry Glazed, Pineapple Chutney

**Chef Prepared Eggs & Omelets**  
Traditional Accompaniments & Garnishes

**Whole Egg Frittata**  
Cherry Tomatoes, Asparagus, Niagara Gold Cheddar

**Crispy, Applewood Smoked Bacon**

**Country Farmers Sausage & Peameal Bacon**

**Tahitian Vanilla Sourdough French Toast & Buttermilk Pancakes**

**St. Thomas Ontario Rainbow Trout**  
Spring Pea, Caper-Tomato Relish

**Roasted Chicken Supreme**  
Bourbon Mushroom Jus

**Confit Fingerling Potatoes**  
Grainy Mustard & Fine Herbs

**Roasted Spring Vegetables**  
Confit Garlic Olive Oil

### FROM THE PASTRY SHOPPE:

**A Selection of Decadent Desserts from the Pastry Chef Kim Feletar & Her Culinary Brigade**

**Seasonal Sliced & Whole Fruits**

**Fresh House-Made Croissants, Danishes & French Pastries**

### COFFEE & TEA

\$85++ (Children under 12 are ½ price)  
Price is subject to tax. Gratuity is not included.  
Payment is taken in advance.

Seatings times available are 11am, 11:30am, 1pm, 1:30am  
Tables under 4 can be accommodated at a Communal Table

Reservations can be made by scanning the QR Code below or by calling 905-468-3246 Ext.436530

