

easter brunch



April 1, 2018

From the Bakery

Freshly Baked Rolls and Butter
Hot Cross Buns
Mini Muffin, Danish and Croissant

Carvery

Brown Sugar and Dijon Crusted Ham
Herb Crusted Prime Rib with Red Wine Demi Glaze

Waffle Station

Whipped Cream, Maple syrup, Caramel Sauce, Chocolate Sauce, Cherry Compote and Cinnamon-Apple Chutney

Salads

Mixed Butter Blend Salad with Kale, Black Berries, Toasted Walnuts and Crumbled Goats Cheese
Tuscan White Bean Salad, Marinated Artichokes,
Roasted Fennel, Cherry tomatoes, Truffle Vinaigrette
Mennonite Style Potato Salad
Asian Noodle Salad with Hoisin and Scallions

Platters

Smoked Salmon with Shaved Red Onion and Crispy Capers
Roasted Vegetable Antipasto with House Baked Focaccia
Charcuterie Board with House Made Mustards and Chutneys

Brunch Items

Traditional Eggs Florentine
Bacon and Pork Sausage
Scrambled Eggs with Shredded Cheese

Entrees

Honey-Whisky Glazed Chicken with Smoked Tomato Chutney
Lemon and Herb Roasted Steel Head Trout with Sweet Pickled Vegetables
Ratatouille Stuffed Ravioli with Tomato-Vodka Sauce
Paprika and Bacon Roast Parisienne Potatoes
French Green Beans with Beurre Noisette and Toasted Almonds

Dessert Table

Fresh Fruit Flan
Lemon Brownie Cheesecake
Dark and White Chocolate Mousse Cake
Chocolate Pecan Flan
Pineapple Upside Down Cake
Assorted French Pastries
Local Cheese Display with Grapes and Compotes
Sliced Seasonal Fruit

\$39.95 per person

\$17 children 10 years old & under
price subject to applicable taxes and gratuities