

Easter Brunch

APRIL 1, 2018

ADULT \$34⁹⁵

CHILD
UNDER 12 \$17⁵⁰

SENIOR
60+ \$27⁹⁵

Assorted Artisan Bread

Assorted Croissants & Muffins

Hot Cross Buns

Butternut Squash Bisque

CRUDITÉS

Carrot & Celery Bâtonnets

**Broccoli & Cauliflower Florets,
Spring Onions**

Cherry Tomatoes, Radishes

Pickled Beets

SALADS

Fingerling Potato Salad

with Caramelized Onion,
Balsamic Vinaigrette

Niagara Soft Butter Lettuce

Baco Noir Blueberry Dressing

Chickpea & Black Bean Salad

Maple Vinaigrette

Heirloom Tomato Platter

Woolwich Goat Cheese

Grilled Vegetable Couscous Salad

COLD SELECTION

**Smoked Mackerel, Rainbow Trout
& Atlantic Salmon Platter**

**Assorted Local Artisan Meats & Cheeses
Pickles & Olives**

HOT SELECTIONS

Eggs Benedict

with Hollandaise Sauce

Hickory Smoked Bacon & Country Sausages

Queen's Pasta Tortellini

Sun-dried Fire Roasted Tomato Sauce

Manitoulin Island Rainbow Trout Fillet

VQA Chardonnay Cream

Parmesan Crusted Ontario Chicken

100km Black Garlic Sausage

with Caramelized Onions,
St David's Roasted Red Peppers

Braised Beef

with Wild Woodland Forest Mushrooms

Shoal Lake Wild Rice Pilaf

Medley of Local Vegetables

Bright's Old Cheddar Scalloped Potatoes

CARVING STATION

**Maple Dijon Baked
Smithville Ham**

40 Creek Whiskey
& Rosewood Honey Glaze

Herb Crusted Roast

Ontario Leg of Lamb

Rosemary Jus & Mint Sauce

DESSERTS

Assorted Cakes & Pastries

Ontario Maple Butter Tarts

Chocolate Mousse

with White Chocolate Shavings

Miracle Orchard Sea Buckthorn

Berry Crème Brulee

Assortment of Fresh Fruit

