



# Easter Brunch

APRIL 21, 2019

ADULT \$35<sup>95</sup>

CHILD UNDER 12 \$17<sup>95</sup>

SENIOR 60+ \$28<sup>95</sup>

Assorted Artisan Bread  
Assorted Croissants, Muffins  
Scones, Hot Cross Buns

## SALADS

**Niagara Butter Lettuce**  
with selection of dressings

**Spy Apple Cole Slaw**  
with fennel, fried apricot

**Asparagus Salad**  
with orzo, watercress

**Potato & Arugula Salad**  
with Lake Erie perch

**Assorted Pickled Vegetables**

## BREAKFAST SELECTION

**Omelet**  
made to order with choice of gourmet toppings

**Scrambled Eggs**

**Eggs Benedict**  
chef's classic hollandaise

**Hot Waffles**  
with warm maple syrup

**Maple Smoked Bacon & Hearty Breakfast Sausage**

**Fresh-cut Home Fries**  
with chives

## BRUNCH SELECTION

**Fusilli**  
with house-made San Marzano tomato basil sauce

**Farfalle Pasta Carbonara**

**Meatballs & Sweet Italian Sausage**  
marinara sauce

**Ontario Herb Chicken Breast**  
forest mushroom roasted garlic cream sauce

**Pan Seared Manitoulin Rainbow Trout**  
with brown butter, lemon, tarragon

**Quinoa Ancient Grain Pilaf**

**Roasted Root & Local Vegetable Medley**

## CARVING STATION

**Rosemary Scented  
Roast Leg of Lamb**  
mint reduction sauce

**Baked Smithville Ham**  
glazed with Kozlik's dijon mustard,  
Rosewood honey

## DESSERTS

**Jordan Cherries Jubilee**  
served on vanilla bean ice cream

**Ontario Apple Crisp**  
with bourbon custard

**Assortment of Fruit Pies,  
Cakes & Mini Tarts**

**Fresh Fruit Salad**

