Easter Brunch

APRIL 21, 2019

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

CHILD UNDER 12 $17.95
SENIOR 60+ $28.95
ADULT $35.95

Prices are in Canadian funds and do not include beverage, applicable tax or service fees.