

# Thanksgiving Brunch

SUNDAY, OCTOBER 9, 2022

Reservations available at 11:00 a.m. and 1:30 p.m. in the Main Dining Room

ADULT \$39<sup>95</sup>

CHILD  
12 & UNDER \$19<sup>95</sup>

SENIOR  
60+ \$35<sup>95</sup>

Assortment of Artisan Breads  
Croissants and Fresh Bakery Goods

## SOUP

**Roasted Butternut Squash Soup**

## ANTIPASTO

**Fresh Fruit and Canadian Cheese Display**

**Local Cured Meats**

**Olives, Marinated Button Mushrooms  
and Pickled Beets**

## SALADS & COLD SELECTIONS

**Niagara Spring Mix**  
white balsamic vinaigrette

**Hearts of Romaine Caesar Salad**  
creamy garlic dressing

**Yukon Potato Salad**

**Marinated Vegetable Salad**

**Smoked Atlantic Fish Platters**

## HOT SELECTIONS

**Belgian Waffles**  
field berries, cream, syrup

**Eggs Benedict**  
hollandaise sauce

**Bacon and Smoked Sausage**

**Yukon Gold and Sweet Potato au Gratin**

**Medley of Oven-roasted Autumn Vegetables**  
with garden basil and garlic

**Honey Heirloom Carrots**

**Baked Penne with Three Cheese Crust**

**Baked Atlantic Salmon**  
with roasted pepper beurre blanc

**Braised Beef Tenderloin Tips**  
with cremini mushrooms, double-smoked bacon  
and pearl onions

**Butter Basted Ontario Turkey**  
with traditional stuffing and sage-scented, housemade  
gravy, cranberry sauce

## CARVING STATION

**Chipotle-Marinated Canadian Angus Beef Striploin**  
with cabernet jus

## DESSERTS

**Assorted Cakes, Pastries, Pies  
and Squares**

**Caramel-apple Cheesecake**

**Pumpkin Pie**  
freshly whipped cream

**Warm Apple Crumble**

