Easter Brunch

APRIL 21, 2019

STARTER

Niagara Butter Lettuce 10
Toasted sunflower seeds, Woolwich goat cheese crumble, blueberry baco noir vinaigrette

Roasted Turkey Corn Chowder 8
Simmered with fine herbs, Yukon gold potato, seed to sausage double smoked bacon, sage butter croûton

ENTRÉE

Spring Vegetable Quiche 21
Enviro Farms king mushrooms, St. David’s roasted peppers, spring leeks, asparagus, Bright’s asiago cheese, Niagara butter lettuce salad

QVP Feature Eggs Benedict 23
In-house vodka cured Kolapore Springs arctic char gravlax, poached egg, fried leek Yukon potato cake, lobster tarragon hollandaise, Niagara butter lettuce salad

Roasted Ontario Lamb Leg 27
Herb crusted, Kozlik’s mustard, caramelized shallot jus, rosemary mashed, heirloom vegetables

DESSERT SAMPLER 11

Strawberry Fruit Tart
With icewine custard

Ennis Maple Crème Brûlée

Chocolate Brownie
Gretzky 99 caramel whisky glaze, candied grimo walnuts

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