

MOTHER'S DAY BRUNCH

Carvery

*Herb roasted Ontario leg of lamb
Garlic studded New York striploin
Horseradish, mustard, jus*

Raw Bar

*Chilled seafood towers
East Coast oysters, tuna tartar, jumbo shrimp, crab legs, marinated seafood salad
Smoked salmon platter, traditional condiments*

Entrées

*Truffled scrambled eggs
Eggs Benny, prosciutto cotto, brown butter hollandaise
Roasted fennel seed Italian sausage
Local farmer's maple glazed bacon
Garlic & rosemary fingerling potatoes
Balsamic & thyme roasted chicken thighs
Wild honey & mustard glazed salmon, lemon dill sauce
Rigatoni, spring asparagus & fresh peas, artichoke hearts, parmesan fondue
Farfalle, chorizo, roasted red pepper, San Marzano tomato sauce, fresh basil,
Parmigiano Reggiano*

Seasonal Salads

*Beet and goat cheese, arugula, balsamic vinaigrette
Caesar, double smoked bacon, olive oil & rosemary focaccia croutons, traditional dressing
Summer greens, heirloom cherry tomatoes, red onion, cucumber, red wine dressing
Ancient Grain & chickpea salad, fine herbs, sherry vinaigrette*

Sweets

Assorted desserts & fresh fruit

Beverages

*Coffee/Tea
Fresh orange juice mimosas*

\$75 per person
\$30 children 6-12

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**Please add applicable taxes and gratuity*