

# MOTHER'S DAY BRUNCH

*Assorted fresh bakery basket & sweet pastry*

## Carvery

*Herb roasted Ontario leg of lamb  
Slow cooked prime rib roast  
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  
Charcuterie meats, cheeses, classic accoutrement's*

## 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, crispy pancetta, 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*

**\$80 per person**

**\$35 children 5-12**

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*\*Please add applicable taxes and gratuity*