

# E A S T E R B R U N C H

*Sunday, April 1<sup>st</sup>, 2018 from 11:00am – 2:00pm*

## T O B E G I N

### **Creamy Tomato Soup** (V)

Mini Grilled Cheese Sandwich, Basil Pistou

### **Maple Cured B.C. Salmon** (G)

Compressed Fennel, Cucumber, Peruvian Cherry Peppers, Parsley Caper Condiment

### **Spring Harvest Pea Salad** (G)

Radish, Pickled Rhubarb, Crispy Shallot, Cashew Butter, Grapefruit Mint Vinaigrette

### **House Made Granola** (V)

Local Honey, Harvest Berries, Vanilla Yogurt

## M A I N C O U R S E

### **Spinach and Goat Cheese Quiche** (V)

Confit Campari Tomato, Fennel Rocket Salad

### **Bacchus Tuna Nicoise Salad** (G)

Tomato, Olives, Quail Eggs, Tender Kale, Endives, Saffron Aiolo

### **Smoked Salmon Benedict**

Toasted English Muffin, Hash Browns, Hollandaise, Salmon Caviar

### **Brioche French Toast**

Crispy Bacon, Chicken Basil Sausage, Blueberry Compote

### **Pan Roasted Halibut** (G)

Olive Oil Crushed Potatoes, Pickled Carrots, Watercress, Sauce Gribiche

### **Crispy Duck Confit and Poached Egg** (G)

White Bean Cassoulet, Charred Eggplant Puree

### **Sunday Leg of Lamb Roast** (G)

Confit Garlic, Whipped Potatoes, Crushed Peas, Mint Pesto, Pan Jus

## T O F I N I S H

### **Strawberry Short Cake** (V)

Black Pepper, Hibiscus Gel

### **Earl Grey Mille-Feuille** (V)

Butter Cream Powder, Vanilla Anglais

### **Chocolate Tart** (V)

Chocolate Sauce, Mint Ice cream

*Caffé Umbria Artisanal Coffee and Selection of Tealeaves Tea Included*

*Three Course Brunch \$60  
\$35 for Children 12 and under*

*Executive Chef Montgomery Lau*

