

# Mother's day Brunch

Sunday, May 11<sup>th</sup>, 2008

## *A p p e t i z e r s*

Wild Leek and Golden Nugget Potato Soup  
*green asparagus, fresh morels*

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Vegetable Minestrone  
*padano cheese palmiers*

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Sliced Fresh Fruit Plate  
*stirred strawberry yogurt*

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Baby Spinach, Endive & Blue Cheese Salad  
*anjou pear, muscat grapes, lemon dressing*

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Salad of Bibb Lettuce  
*Shaved fennel, greek pepper cress, mustard dressing*

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Fresh and Smoked Salmon Rillettes  
*soused cucumber salad, toasted crostini*

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Duck Liver and Foie Gras Parfait  
*truffle jelly, toasted brioche*

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Salad of Roasted Organic Beets and Marcella Goat Cheese  
*toasted hazelnuts, walnut vinaigrette*

## *E n t r é e s*

Vanilla Buttermilk Waffles  
*pear and cinnamon compote*

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Traditional Eggs Benedict  
*with Canadian Back Bacon or applewood smoked salmon*

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Chefs Omelette of Smoked Salmon and Goat Cheese

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Confit Duck & Fingerling Potato Hash  
*spring onions, poached egg, grain mustard sabayon*

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Rigatoni Pasta  
*free-range smoked chicken, fresh morels and peas, chive cream*

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Steak Frites  
*grilled rump steak, pomme frites, portobello, béarnaise*

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Battered Halibut and Chips  
*crushed sweet peas, tartar sauce*

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Grilled Filet of New Season Queen Charlotte Halibut  
*escabèche of vegetables, cilantro cream*

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Soft Herb Crusted Filet British Columbia Spring Salmon  
*tomato and Nova Scotia lobster couscous, vierge sauce*

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Lemon and Thyme Roasted Breast of Grain Fed Chicken  
*tarragon gnocchi, woodland mushrooms and green asparagus*

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Rosemary and Garlic Roasted Leg of Spring Lamb  
*dauphinoise potato, garden vegetables, minted lamb sauce*

## *D e s s e r t s*

Fresh Fruit Crumble  
*Maple Syrup Ice Cream*

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White Chocolate Crème Brulee  
*citrus sable, fresh raspberries*

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Dark Chocolate Fondant Cake  
*Vanilla Ice Cream*

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Classic Tiramisu

Coffee and Loose Leaf Tea Selection

  
\$55.00 per person - \$35.00 for children 10 and under  
(Gratuity and taxes not included)

*Lee Parsons, Executive Chef*

