

# MOTHERS DAY BRUNCH

*Sunday, May 9, 2010*

## A P P E T I Z E R S

Leek and Potato Soup  
*chive chantilly, herb crouton*

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Vegetable Minestrone  
*olive and padano cheese palmier*

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Fresh Fruit and Granola Coupe  
*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 Asparagus and Ruby Grapefruit  
*avocado, ruby endive, organic seasonal greens*

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Salad of Arugula and Watermelon  
*feta cheese, cold pressed olive oil*

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Avocado and Hand Peeled Shrimp  
*blush aioli, garden herb salad*

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Duck Liver and Cognac Parfait  
*Okanagon fruit chutney, apple jelly, toasted brioche*

## E N T R É E S

Buttermilk and Blueberry Pancakes  
*fresh mixed berry compote, maple syrup*

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Eggs Benedict  
*traditional with grilled back bacon,  
Dungeness crab and Nova Scotia lobster,  
mushroom, spinach and artichoke*

~  
Smoked Salmon, and Goat Cheese Farm Fresh Egg Omelette  
*garden leaf and herb salad, cured tomato dressing*

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Confit Duck & Fingerling Potato Hash  
*green onions, poached eggs, grain mustard sabayon*

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West Coast Seafood Salad  
*Dungeness crab, tiger prawns, mussels, albacore tuna, lemon dressing*

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Linguini Pasta  
*prosciutto ham, cured tomato, arugula, walnut pesto*

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Grilled Filet of New Season Queen Charlotte Halibut  
*Dungeness crab and herb couscous, vierge sauce*

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Wild British Columbia Coho Salmon  
*Risotto of Shrimp and Soft Herbs*

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Roasted Striploin of Alberta Beef  
*Fondant potato, glazed carrots, green beans, roasting juices*

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Slow Braised Shank of Spring Lamb  
*forked nugget potatoes, spring vegetables, minted jus*

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Lemon and Rosemary Roasted Breast of Grain Fed Chicken  
*potato gnocchi, rapini, woodland mushrooms, red wine sauce*

## D E S S E R T S

Rhubarb and Strawberry Crumble  
*strawberry & mint ice cream*

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Lavender Honey Crème Brulee  
*anjou pear, citrus sable*

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Rich Dark Chocolate Truffle Cake  
*mocha milk sorbet*

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Individual Red Berry Pudding  
*vanilla whipped mascarpone*

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Classic Tiramisu

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Selection of British Columbia Farm House Cheese  
*served with Lesley Stowe's crackers, grapes and fruit chutney*

LEE PARSONS

*Executive Chef*

*\$59.00 per person*

*\$35.00 for children 10 and under*

*(Gratuity and taxes not included)*

*We respectfully ask you to silence your cellular phones in the dining room.*