

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

Sunday, April 21st, 2019 from 11:00am – 2:00pm

T O B E G I N

Creamy Tomato Soup (V)(G)
Grilled Cheese Sandwich, Basil Pistou

Soy Cured B.C. Salmon
Asian Pear, Crème Fraiche, Pickled Chilies, Cilantro, Lime

Spring Harvest Asparagus & Frisée Salad (V)(G)
Poached Quail Egg, Brioche Crouton, Truffle 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 Niçoise Salad (GF)
Tomato, Olives, Quail Eggs, Tender Kale, Endives, Saffron Aioli

Smoked Salmon Benedict
Toasted English Muffin, Hash Browns, Hollandaise, Salmon Caviar

Brioche French Toast
Foie Gras, Crispy Bacon, Chicken Basil Sausage, Blueberry Compote

Steam Halibut & Lemon Scented Hon-Shimeji Mushroom
Ricotta Gnocchi, Braised Tokyo Turnips, Miso Yuzu Broth

½ Roasted Cornish Game Hen (GF)
Whipped Garlic Potato, Carrots, Braised Artichokes, Cerignola Olives, Pan Gravy

Sunday Leg of Lamb Roast (GF)
Puy Lentils, Zucchini, Savoy Cabbage, Curried Cauliflower Purée, Mint Pesto

T O F I N I S H

Basil Panna Cotta with Strawberry Espuma (GF)
Merlot Strawberry Compote, Candied Almonds

Caramelized Banana with Earl Grey Mousse (V)(GF)
Cream Chantilly, Nutmeg, Walnut Chocolate Biscuit

Wedgewood Chocolate Bar (V)
Hazelnut Feuilletine, Salted Caramel, Coco Nibs, Chocolate Gelato

Caffé Umbria Artisanal Coffee and Selection of Tealeaves Tea Included

*Three Course Brunch \$65
\$40 for Children 12 and under*

Executive Chef Montgomery Lau

