

EASTER BRUNCH

Sunday, April 17th, 2022

10:00am - 4:00pm

FOR THE TABLE

Apricot & Pistachio Glazed Cinnamon Rolls

STARTERS

(please choose one of the following)

Tuna & Carrot Tartare

chermoula, sesame crackers, sriracha aioli

Carrot Caprese Salad

lemon whipped ricotta, curry vinaigrette, frisse, balsamic poached carrots, pistachio dukkah

House Smoked Salmon

caper remoulade, toast points

Rocket Salad

toasted almonds, apricots, whipped feta, honey vinaigrette

ENTREES

(please choose one of the following)

Rockfish

miso asparagus, chive beurre monte, potato risotto

Chicken & Waffle

fried rice waffle, kimchi aioli, ginger maple

Strawberry Shortcake French Toast

vanilla whipped cream cheese, strawberry compote, white chocolate powder

Surf & Turf

lobster thermidor, wilted green, pomme puree

CARVING STATIONS

Slow Roasted Prime Rib

Grilled Asparagus

Apple Smoked Chicken Sausage

Pineapple & Soy Glazed Salmon

Teddy Mac & Cheese

Maple Bacon

DESSERTS

(please choose one of the following)

Pineapple Upside Down Cake

rum caramel, coconut gelato

Milk Chocolate Pot De Crème

whipped cream, pistachio, macerated berries

\$65 per person / \$25 12 & under

not including tax, gratuity or beverages

Easter Baskets for 12 & under

