

New Years Brunch



Coffee or tea

SALADS & STARTERS

Choose one of the following:

SLICED FRUIT & PASTRY

butter pecan maple Danish,
sliced pineapple, cantaloupe & strawberries

SLICED FRUIT & CHEESE

sliced pineapple, cantaloupe & strawberries,
brie, Swiss, aged white cheddar

ROASTED BUTTERNUT SQUASH SOUP

pumpkin seed, herb oil

WINTER SALAD

roasted pear, kale, spinach, candied pecan, sweet onion,
goat cheese, white balsamic dressing

BRIE IN FILO

apple chutney, balsamic reduction

CRAB & SHRIMP CAKES

pan fried, roasted capers, lemon dill mayo

MAINS

Choose one of the following:

EGG BENEDICT

2 free run eggs, English muffin, home style heirloom potatoes,
hollandaise sauce

honey roasted ham \$37 | smoked salmon & avocado \$39

STRAWBERRY WAFFLE

vanilla cream, fresh strawberries \$38

TRADITIONAL BREAKFAST

2 free run eggs any style, home style heirloom potatoes,
side of toast, choice of bacon or pork sausage \$37.75

CEDAR PLANK SOCKEYE SALMON

maple mustard sauce, basmati rice, winter vegetables \$48.25

BRAISED BEEF SHORT RIBS

rosemary whipped potatoes, winter vegetables,
caramelized onion, beef jus \$50

VEGETABLE CURRY

roasted cauliflower, chickpeas, peppers, yam, pearl onion,
turmeric quinoa, chutney, raita \$44

1/4 ROTISSERIE CHICKEN

rosemary whipped potatoes, winter vegetables,
chicken sauce \$43

DESSERTS

Choose one of the following:

NEW YORK CHEESECAKE

candy ginger, orange compote

FLOURLESS CHOCOLATE TORTE

raspberry purée

CARROT CAKE (v)(gf)

raspberry purée

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we will do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

Applicable taxes and gratuities are additional.