

EASTER WEEKEND

Royal Brunch

APR 19 | & | APR 20 2025

Welcome Mimosa

Fruits & Baked Pastries Station

Fresh Fruits Selection, Freshly Baked French Pastries, Bircher Muesli, Greek Yogurt Parfait, Mini Smoothies

Cheese & Charcuterie

Local Cheese, Cured Meats, Fruits, Crackers, Nuts, Crudités, Dry Fruit, Olives & Hummus

Chef's Station

Canadian Prime Rib Roast

Cooked to Medium, Served with Au Jus Sides - Yorkshire Pudding, Buttermilk Mashed & Fresh Chives, Canadian Maple Glazed Local Carrots, Crispy Brussel Sprouts

MAINS Choice of One:

Lobster Benedict

Sauce Béarnaise, Roasted Fingerlings, House Greens

Chicken & Waffle

Bone-In Chicken, Savoury Cheddar & Chive Waffle, Truffle Honey, House Greens

Black Truffle & Potato Quiche

Comté Cheese, Mushrooms, Homemade Crust, House Greens

DESSERTS

Petits Desserts Station

Chef's Festive Selection

Coffee included

\$120 per person

(Tax & gratuity excluded)

Reserve your table Now



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CHILDREN'S MENU

Fruits & Baked Pastries Station

Fresh Fruits Selection, Freshly Baked French Pastries, Bircher Muesli, Greek Yogurt Parfait, Mini Smoothies

MAINS

Scrambled Eggs, Hash Brown

With Choice of One:

Chicken Sausage or Smoked Bacon

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2 Chocolate Pancakes with Fresh Berries

DESSERTS

Petits Desserts Station

Chef's Seasonal Selection, House Baked Easter Chocolate Egg Cookies

Fresh Juice Included or Milk

\$50 per person

- 10 years old & under -(Tax & gratuity excluded)