



## Breakfast Menu

“Farm-to-Table Cuisine”

### Brioche Pan Perdue

Housemade Brioche, Blackberries, Creme Fraîche, Ontario Maple Syrup

-21-

### Chefs Breakfast

Breakfast Potatoes, Fried Eggs, Smoked Bacon or Fennel Sausage, Grilled Tomato, Toast

-25-

### Brown Sugar Oats

Brown Sugar, Golden Raisins, Toasted Almonds, Maple Syrup, Berries

-18-

### Lobster Eggs Benedict

Poached Eggs, Toasted English Muffin, Hollandaise Sauce, Buttered Lobster, Togarashi

-35-

*\* For hotel guests on a breakfast package, please add \$15 for this item (plus tax and service)*

### Omelette

Whipped Goat's Cheese, Black Truffle, Sautéed Mushrooms, Fresh Herbs

-26-

### Parfait

Housemade Granola, Wildflower Honey, Yogurt, Berries & Mint

-16-

### Sides

Breakfast Potatoes \$9

Fennel Sausage \$12

Smoked Bacon \$12