



## Mother's Day Brunch

Sunday, May 11<sup>th</sup>

### Starters

- Heirloom Beet Salad, Whipped Chèvre, Toasted Hazelnut Crumb, Sherry Vinaigrette
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- Chilled Spring Pea Soup, Soft Boiled Egg, Acadian Sturgeon Caviar
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- Chardonnay Steamed P.E.I. Mussels, Fennel Pollen Cream, Grilled Bread
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- Chez Nous Farms' Spring Greens, Toasted Walnuts, Blue Cheese, Radish, Sherry Vinaigrette
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- East Coast Scallops, Roasted Pork Belly, Tomato Chilli Jam

### Main Course

- Brioche French Toast, Candied Pecan Whipped Butter, Maple Syrup
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- Chef's Breakfast with Two Eggs, Honey Garlic Sausage, Fingerling Potatoes, Grilled Tomato, Toast
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- Lobster Eggs Benedict, Toasted English Muffin, Hollandaise Sauce, Togarashi
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- Pan Seared Atlantic Salmon, Asparagus, Spring Mushrooms, Mustard Seed & Chive Butter
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- Roasted Lamb Sirloin, Lyonnaise Potatoes, Buttered Peas & Edamame, Mint Jus

### Dessert

- Milk Chocolate Crème Brûlée
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- Lemon Almond Cake, Poached Rhubarb, Vanilla Ice Cream
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- Delice de Bourguignon, Maple Syrup, Michele's Homemade Crackers

Three Course Menu -85-

*Vegan options available upon request  
Please inform your server of any dietary restrictions or allergies*

**Thank you for joining us and Happy Mother's Day!**