

# MENU

## *mother's day brunch*

Fresh fruit juices

*"Baked on the premises" pastries and bread bar*

Scrambled eggs, sausage, bacon, and baked beans

*Hash browns and sausage rolls*

Chia-coconut-maple pudding

*Chai "overnight" oats with caramelized pineapple*

Smoothie assortment

*Eggs Benedict with asparagus and dill Hollandaise sauce*

Pizza with goat cheese and wild mushroom

*Maple French toast with wild berries*

Asparagus salad, Mikado sauce, citrus supremes, and spiced Parmesan crumble

*Romaine leaves, pancetta, Padano shavings, garlic croutons, and Caesar dressing*

Watermelon, mango, grape tomatoes, feta, and mint salad with Yuzu vinaigrette, onion dip with crispy pitas

*Heirloom tomato salad, Panzanella style*

Crisp iceberg lettuce, pickled cabbage, dill pickles, smoked meat julienne, mustard-garlic dressing, and chips

*Gourmet olives, home-made pickles, and Italian-style mushrooms*

Beef carpaccio, truffle mayonnaise, mushrooms, Parmesan shavings, and black truffle salsa

*Home-made charcuterie board with crostini and condiments*

Mini lobster and Argentinian shrimp rolls

*Ahi Tuna Unagi Flavor crudo, crispy tempura, and Shiso*

Norwegian smoked salmon platter with assorted condiments

*Fresh oysters on the half shell with tabasco, cucumber mignonette, Granny Smith apple, and cilantro*

Chilled shrimp with cocktail sauce, sriracha-lime mayonnaise

*Pasta Station*

Slow-cooked AAA Beef Striploin with Madagascar sauce (carved on site)

*Roasted garlic leg of lamb, honey, and rosemary sauce (carved on site)*

Icelandic cod fillets with Vierge sauce, feta crumble, dill, and basil

*Sautéed seasonal vegetables*

Roasted baby potatoes with duck fat and truffle oil

*Local cheese platter*

Crêpes Suzette

*Dessert table*

Chocolate fountain with Berry Medley

*Coffee, tea, and herbal teas*

