

Easter Sunday Brunch

April 21, 2019 11 am until 2:30 pm

Assorted Breads and Pastries

Spring Pea, Leek and Potato Soup (vegan)

Pan Seared Sea Scallops with Roasted Corn Salsa

Assorted Greens with Asparagus, Cherry Tomatoes, Mango, Shaved Radish, Toasted Almonds and House Vinaigrette

\$} {} {}

German Apple Pancake Maple Syrup, Blueberry Compote and Sour Cream

Classic Eggs Benedict Breakfast Potatoes with Peppers and Onions and Steamed Asparagus

> Cold Poached Salmon Marinated Cucumber Salad and Sauce Verde

Sliced Roasted Beef Tenderloin Wild Mushroom Sauce, Roasted Fingerling Potatoes, Haricot Vert and Carrot Puree

\$} {} {}

Chocolate Soufflé with Fresh Whipped Cream

Strawberry, Pineapple and Mango Sorbets With Mixed Berries and Shortbread Cookie

Banana Cheesecake with Fresh Whipped Cream, Vanilla Wafer Cookie Crumbs and Caramel Sauce

\$\$ \$\$ \$\$

Hot Coffee or Hot Tea

\$60.00 per person Not inclusive of tax or gratuity