

# Mother's Day Brunch

## Menu

### COLD BUFFET

selection of sliced artisan charcuterie D,G,E,N  
assortment of local and international cheeses D,G,E,N  
smoked BC salmon with an assortment of classic condiments E,S  
prawn cocktail with fresh lemon and cocktail sauce D,E,S  
grilled marinated asparagus, pistachio, lemon zest, balsamic glaze  
kale Caesar salad, garlic dressing, lemon and croutons D,G,E  
roast tomato and burrata, with basil, balsamic and arbequina olive oil D  
fresh shucked oysters with pink peppercorn mignonette S

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### BAKERY

Hokkaido milk bread D,G,E  
pistachio croissants D,G,E,N  
classic butter croissants D,G,E,N  
ham and cheese croissants D,G,E,N  
fruit and nut Danish pastries D,G,E,N  
orange blossom muffins D,E,G  
quiche Lorraine D,G,E

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### LIVE COOKED OMELETS

hand made omelet with your choice of filling

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### CARVERY

Prime rib of Angus beef with thyme jus

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### HOT BUFFET

home fried potatoes with caramelized onion, onion and sea salt  
herb baked BC king salmon, dill and caper cream sauce D,S  
applewood smoked bacon and pork bangers  
lemon, ricotta and blueberry pancakes with maple syrup D,G,E

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### BENNY BUFFET

classic eggs benedict with back bacon and hollandaise D,G,E  
crab cake eggs benedict with dill hollandaise D,G,E,S  
southwestern eggs benedict with guacamole and chipotle hollandaise D,G,E

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### DESSERT

Paris-Brest with lemon and blueberry mousse D,G,E  
Rum baba with white chocolate mousse and peach confit D,G,E  
Tiramisu Choux D,E  
Espresso chocolate hazelnut cheesecake bombs D,N  
Assorted chocolates and French macaron D,G,E,N  
Pavlova with mixed berries D,E,N  
Pear and almond tart D,E,G  
Lemon madeleine with white chocolate and matcha D,G,E

~ Chef Kreg Graham