



Mother's Day Brunch Menu

"Farm-to-Table Cuisine"

Starters

Heirloom Beet Salad, Lime & Goat cheese Sorbet, Toasted Hazelnut Vinaigrette

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Chilled Spring Pea & Asparagus Soup, Soft Boiled Egg, Sturgeon Caviar

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Chardonnay Steamed P.E.I. Mussels, Fennel Pollen Cream, Grilled Bread

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Ohme Farms Spring Greens, Toasted Walnuts, Blue Cheese, Radish, Sherry Vinaigrette

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Pan Roasted East Coast Scallops, Cauliflower Puree, Roasted Pork Belly, Piccalilli

Main Course

Brioche French Toast, Preserved Blackberries, Maple syrup, Creme Fraiche

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"Chefs Breakfast" Two Eggs, Fennel & Chilli Sausage, Fingerling Potatoes, Grilled Tomato, Toast

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Lobster Eggs Benedict, Toasted English Muffin, Hollandaise Sauce, Togarashi Spice

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Pan Seared Lake Huron Whitefish, Spring Pea's, Mushrooms, Mustard Seed & Chive Butter

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Roasted Beef Tenderloin, Truffled Hasselback Potatoes, Asparagus, Crispy Shallots

Dessert

Caramelized Lemon Tart, Anise Ice Cream

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Rhubarb Pavlova, Vanilla Custard, Poached Rhubarb, Fennel Pollen Meringue

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Underway Kruger Blue Cheese, Wildflower Honey, Michele's Crackers

Three Course Brunch Menu -85-

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

Thank you for joining us. We hope you enjoy your experience