

## BRUNCH MENU

Eggs Benedict \$14-\$18  
*hollandaise, frites, mixed greens  
choice of spinach, bacon, ham or smoked salmon*

Quiche and Salad \$16  
*bacon, leek, gruyère or asparagus, roasted red pepper, havarti  
bibb lettuce, radish, fennel, avocado, white wine vinaigrette*

Pain Perdu \$14  
*berry compote, maple syrup, Chantilly cream*

Petit Déjeuner Continental \$15  
*croissant, preserve, fresh fruit, yogurt mousse with compote and granola, deviled egg*

Savoury Vegetable Bread Pudding \$14  
*broccoli, mushroom, leek, mornay sauce, mixed greens*

Clafoutis \$12  
*apricot, cherry, Chantilly cream*

## PLATTERS AND SIDES

Fruit Plate \$6 per person  
*pineapple, kiwi, watermelon, berries, etc.*

Charcuterie and Cheese \$12 per person  
*artisan meats and cheeses, house crostini and accompaniments*

Smoked Salmon Plate \$9 per person  
*house-smoked salmon, horseradish crème fraîche, lemon, capers, toasted rye*

Chickpea Salad \$5 per person  
*roasted red pepper, fennel, corn, toasted pepitas, goat cheese, white wine vinaigrette*

Spring Salad \$6 per person  
*bibb lettuce, radish, fennel, avocado, goat cheese, white wine vinaigrette*

Bowl of Frites \$6  
*garlic aioli*

## HIGH TEA PLATTER

*\$32 per person (includes all items listed below)*

### Tea Sandwiches

*chicken salad, smoked salmon rillettes, herb cream cheese & cucumber*

### Mini Quiche

*ham & Jarlsberg, broccoli & cheddar*

### Baguette & Chicken Liver Paté

### Mushroom Tartlets

*caramelized onion, parmesan, puff pastry*

### Endive Spears

*whipped goat cheese, apple, candied walnut*

### Mini Viennoiserie

*butter croissant, pain au chocolat*

### Mini Scones

*crème fraîche, preserve*

### Mini Pastries

*macarons, petit choux, madeleines*

### Fresh Fruit

### Loose Leaf Sloan Tea Bags

## FAMILY BRUNCH PACKAGE

*(serves 4 - 8 people, \$26 per person)*

### Whole Deep Dish Quiche

*Flavour options:*

*ham & Jarlsberg*

*bacon, tomato, cheddar*

*bacon, leek, gruyere*

*broccoli, goat cheese*

*broccoli, cheddar*

*spinach, tomato, goat cheese*

*leek and gruyere*

*mushroom, caramelized onion, parmesan*

### Heritage Mixed Greens with white wine vinaigrette

### Fresh Fruit Plate

*watermelon, pineapple, kiwi, berries, etc*

### Pain Perdu Platter

*berry compote, maple syrup, Chantilly Cream*

*Or*

### Mini Pastry Platter

*croissant, pain au chocolat, kouign amann, chausson au pommes, scones, crème fraîche, preserve*