



# EASTER BRUNCH

Indulge in our full a la carte Brunch Menu or our \$50 Prix Fixe Menu

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Enjoy a 3 Course Brunch & Complimentary Mimosa | \$50 per person

## FIRST COURSE

CHOICE OF

### **TROPICAL PARFAIT**

Greek yogurt, local wild honey, housemade granola, fresh passionfruit & berries

### **NOVA SCOTIA SCALLOPS**

Seared local scallops, asparagus, crisp prosciutto, housemade hollandaise

### **HEIRLOOM BEET SALAD**

Roasted beets, whipped goat cheese, pickled kumquats, fennel pollen, puffed crispy rice

## MAIN COURSE

CHOICE OF

### **EGGS BENEDICT**

Two poached free-range eggs, housemade hollandaise & croissant sùpreme, served with duck fat fingerling potatoes & baby gem salad with a choice of

**Smoked Coho Salmon** or **Double Smoked Bacon**

### **OMELETTE ROYALE**

Soft scrambled free-range eggs, served with grilled housemade sourdough with a choice of

**Fresh Burrata & Black Truffle** or **Snow Crab & Crème Fraîche**

### **CROQUE MADAME**

Housemade brioche, Genovese Mortadella, black truffle béchamel, Gruyère, sunnyside free range egg, served with house frites

## DESSERT

CHOICE OF

### **STICKY TOFFEE SUNDAE**

Layers of hazelnut gelato, miso caramel, sticky toffee madeleines, chocolate candied hazelnuts

### **MOLTEN CHOCOLATE CAKE**

Chocolate ganache, vanilla anglaise, brown butter & brandy gelato

### **KEY LIME TART**

Key lime curd, Italian meringue, graham cracker crust