

Season of *sweet* SURPRISES.

Monday, December 25th Brunch

Please call for reservations | 416 945 3323

Breakfast Favorites

Freshly Squeezed Orange and Grapefruit Juice
Fresh Cut Fruits and Berries
Artisanal Morning Pastries
Traditional and Vegetarian Benedict,
Breakfast Sausage and Bacon
Omelets made to order
Lobster and Shrimp Cheese Blintzes with Tarragon Sour Cream
Hot Off the Griddle Favorites

Cold Display

An Abundance of our Creative Salads
Assorted Charcuterie,
Pates and Smoked Fish
Antipasto with Roasted Vegetables
Array of Fresh Seafood, Shrimps, Scallops, Tuna
Steamed Mussels and Calamari

Entrées

Our Famous Beef Wellington with Red Wine Reduction
Slow Roasted Free Range Turkey with all the Trimmings
Roof Top Honey and Bourbon Glazed Whole Ham
Leg of Lamb
Five Spice Braised Pork
Salmon and Seafood
Pastas
Vegan and Vegetarian Entrees

Sweet Endings

Traditional Festive Sweets
Yule Logs & Christmas Pudding
Decadent Cakes and Pastries
Imported and Domestic Cheese

\$145 Adults, \$73 children 3-12 (plus tax)

Complimentary For Children 3 & Under

Seating Available Every Half An Hour

From 10:30 To 3.00 pm. (Last seating at 1.30pm)