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# SUNDAY BRUNCH

## SAMPLE MENU

Every Sunday | 10:30 AM - 2:30 PM

Served in Sovereign Ballroom

\$72 Adults, \$36 Children 6-12, Complimentary for children 5 & under

Served with Coffee, Tea and Freshly Squeezed Juice

## CHEESE PALETTES

King of Cheese Stilton

Artisanal Ontario & Quebec

Selection from Switzerland, France & Italy

## BOULANGERIE

Freshly Baked Buttery Croissants & Danishes

Baguettes, Focaccia, Multigrain, Brioche, Bagels

## BREAKFAST STAPLES

Classic Eggs Benedict

Croissant French Toast & Fruit Compote

Vegan Oats & Granola Parfait

Freshly Prepared Small Flock Free-Range Egg Station

English Banger Sausages & Bacon

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## SOUP

Market Inspired

## CHILLED SEAFOOD BAR

Smoked Salmon with Capers, Lemon & Onions

Seared Rare Tuna Tiradito

Scallop Ceviche, Shredded Tortilla Chips

Lemongrass Poached Shrimp

Salt Spring Mussels Marinere

## ANTIPASTI

Niagara Cured Prosciutto

Italian Deli Meats

Array of Roasted, Pickled & Grilled Vegetables

## SALADS

Du Puy Lentils with Roasted Cauliflower, Brussel Sprouts, Squash & King Mushrooms

Wheat Berry & Sweet Potato, Hydrated Raisins & Almonds

Kale with Feta, Edamame & Sunburst Squash

Parmesan Crusted Broccoli, Crisped Cauliflower, Lime Garlic Dressing

Bitter Greens, Stilton Cheese, Duo of Pears & Candied Pecans

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## THE CARVERY

Traditional Beef Wellington with Foie Gras & Red Wine Jus

Slow-Roasted Leg of Lamb

## ENTRÉES

Apple Cider Braised Pork with Roasted Chestnuts & Plum Jus

Seared Capon Breast with Northern Woods Mushrooms & Cacciadore Jus

Maple Glazed Salmon with Charred Lemon & Sous Vide Fennel

Soy Lacquered Tofu with Asian Spiced Roasted Cauliflower & Green Lentil Stir Fry

Spinach & Cheese Cannelloni with Parmesan Snow

Seasonal Roasted Vegetables

Medley of Heirloom Potatoes

## SWEETS

Crème Brûlée, Crème Caramel

Double Chocolate Espresso Mousse Cake

Mille-Feuille

Assortment of Fruit Bands

Seasonal Fresh Fruit Salad