



Easter Brunch Menu

Glass of VQA Peach Wine from Konzelmann Estate Winery of Niagara

Juice Bar

Featuring Freshly made Smoothies

Orange, Apple, Ruby Red Grapefruit and Cranberry Juices

*Homemade Cinnamon Bun and Croissant, Selection of Cereals,
House Blend Toasted Granola, Hot Oatmeal, Fresh Cut Fruit, Cottage Cheese,
Low Fat Yogurt, Fruit Preserves, Marmalade, Butter and Cholesterol Free Margarine*

*Scrambled Eggs, Bacon, Farmers Link Sausages, Potato Pancakes
Classic and Smoked Salmon lined Eggs Benedict*

Omelet and Freshly Prepared to Order Egg Cookery Station

Classic Deviled Eggs

Canadian Cheese Display

House Smoked Lake Erie Pickerel and Georgian Bay Trout

Charcuterie Boards of Assorted Cured Meats

Farmhouse Salads and Soups

Pickled Beets and Haricot Vert Salad flavoured with Basil, Radish, Goat Cheese, Fresh Dill Yogurt Dressing

Red Quinoa and Grilled Vegetable Salad, Wildflower Honey and Dijon Vinaigrette

Grilled Halloumi Nicoise Salad

Windermere Blend of Lettuce, Pickled Red Onion, Golden Beets, Grape Tomatoes

Roasted Shallot Vinaigrette

Maple Candied Carrot and Curried Coconut Bisque

Nova Scotia Seafood Chowder

Artisan Bread and Savory Scones Basket, Lavash

Dark roast coffee / Selection of teas



\$61.95/Adult | \$25.95/Children 4-12

Children 4 & under: \$7



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Carving Station

Herbed Roasted Leg of Lamb
Baked Local Maple and Mustard Glazed Ham
Confit Duck Leg paired with Clementine Roasted Breast
Braised Red Cabbage, Horseradish, Mustard, au Jus

Seafood

Steamed PEI Mussels
Chilled Argentinian Shrimp with Mignonette and Cocktail Sauce
Cedar Planked Atlantic Salmon with Lobster Infused Veloute Sauce
Marinated Seafood Ceviche

Chef Prepared Pasta

Choice of Perogies, Wild Mushroom Ravioli, Penne Pasta
Medley of Vegetables
Truffled Mornay, Herbed Marinara or Pesto sauce
-Gluten Free Available-

Starch and Vegetables

Whipped Yukon Gold and Sweet Potato Mash ^{GF}
Wild Rice Risotto ^{GF DF}
Asparagus drizzled with Pink Peppercorn Vinaigrette
Baby Carrots with Orange and Tarragon Gastrique

Griddle Station

Freshly Prepared Waffles by our Pastry Chef
Pancakes and French Toast, Homemade Mini Donuts
Toppings of Berry Compote, Maple Chantilly, Whipped Cream, Chocolate Sauce
-Gluten Free Pancake Available-

Dessert Table

Muskoka S'mores Bread Pudding, Mini Maple Creme Brulee,
Assorted Easter inspired Mini Desserts,
Build your own Cupcakes, Jello and Fresh Cut Fruit Cups



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