

MOTHER'S DAY

brunch menu

JUICE BAR

Chef's Selection Smoothies
Selection of Juices: Orange, Apple, Ruby Red Grapefruit and Cranberry Juice

BREAKFAST CLASSICS

Row & Roast Breakfast Pastries, 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

CANADIAN CHARCUTERIE FAVOURITES

Classic Deviled Eggs
House Smoked Fresh Water Fish and Condiments
Variety of Canadian Cheeses, Assorted Cured Meats

FARMHOUSE SALADS

Tomato, Burratini and Watercress
Cucumber, Apple with Fresh Dill and Horseradish Dressing
Beetroot, Freekeh Grains and Fresh Ricotta with Rosemary

LOCAL WINDERMERE GREENS SALAD BAR

Bala Cranberry, Artichoke, Golden Beets, Spiced Pepitas, Grape Tomatoes, Field Cucumbers,
Maple Roasted Granola, Grapeseed and Shallot Vinaigrette and Creamy House Dressing

EGG-CELENT SELECTIONS

Homemade Quiche, Scrambled Eggs, Double double-smoked Bacon, Pork sausage
Egg Benedict with toppings of Smoked Salmon, Spinach - Tomato, Peameal Ham,
Avocado Toast

CHEF PREPARED OMELET STATION

SOUP SELECTIONS

Truffled Wild Mushroom Velouté (gf/df) /Maritime Seafood Chowder (gf)
Freshly Baked Breads, Rolls and Savoury Scones
Whipped butter / Hummus / Olive Tapanade(Gluten-free bread available)

CARVING STATION

Alberta AAA Roast Beef Striploin
Baked Local Maple and Mustard Glazed Ham
Roasted Duck with Niagara Apple Braised Cabbage
Australian Leg of Lamb with Mint and Pearl Onion Compote
Horseradish, Mustard, au Jus

SEAFOOD

Seafood Paella / Steamed PEI Mussels
Chilled Argentinian Shrimp with Mignonette and Cocktail Sauce
North Atlantic Faro Island Salmon baked with Tomatoes, Olives and Anchovies

CHEF PREPARED PASTA

Selections of Butternut Squash Ravioli, Penne Pasta, Crispy Perogies
Medley of Vegetables
Truffled Mornay Sauce, Herb Spiced Marinara or Pesto Sauce, Caramelized Onions
(gluten-free available)

SPRING VEGETABLES, GRAINS AND POTATOES

Whipped Yukon Gold and Sweet Potato Mash (gf)
Farmhouse Selection of Green Vegetables
Cauliflower, Chickpeas and Paneer Curry with Coconut-Scented Jasmine Rice (gf, df)

GRIDDLE STATION

Pancakes and French Toast
Freshly Prepared Waffles by our Pastry Chef
Toppings of Berry Compote, Maple Chantilly, Whipped Cream, Chocolate Sauce
(gluten-free pancake available)

DESSERT DISPLAY

Rose Cupcakes / Blueberry Cobbler / Lavender and Maple Creme Brulee,
Eclairs and Glazed Homemade Donuts / Raspberry Panna Cotta
Assorted Gluten-Free Chocolate Fudge Cookies

FRESHLY BREWED COFFEE AND SELECTION OF TEA STATION FEATURING MIMOSAS, CAESARS OR OTHER FAVOURITES

