



# Mother's Day Brunch

## Appetizer

### East Coast Oysters on the Half Shell | 19

Fresh Shucked Oysters | Cucumber Mignonette | Classic Cocktail Sauce | Lemon

### Jumbo Lump Crab Cake | 20

Pan Seared Crab Cake | Citrus Aioli | Baby Greens | Pickled Fennel

### Seared Scallops | 19

Cauliflower Purée | Brown Butter | Crispy Capers | Herb Oil

### Lobster Bisque | 16

Creamy Bisque | Atlantic Lobster | Chive Crème Fraîche

### Burrata and Heirloom Tomato Salad | 17

Ontario Tomatoes | Burrata | Basil | Aged Balsamic | Extra Virgin Olive Oil | Grilled Focaccia

### Smoked Salmon Rösti | 18

Crispy Potato Rösti | Cold Smoked Salmon | Dill Crème Fraîche | Shaved Radish | Lemon

## Brunch Features

### Classic Eggs Benedict | 22

Poached Eggs | Peameal Bacon | English Muffin | Hollandaise | Breakfast Potatoes

### Lobster Eggs Benedict | 32

Buttered Brioche | Poached Eggs | Atlantic Lobster | Wilted Spinach | Tarragon Hollandaise | Breakfast Potatoes

### Smoked Salmon Benedict | 27

Toasted English Muffin | Poached Eggs | Cold Smoked Salmon | Dill Hollandaise | Breakfast Potatoes

### Braised Short Rib Hash | 26

Crispy Potatoes | Braised Beef Short Rib | Caramelized Onions | Poached Eggs | Hollandaise

### Wild Mushroom and Goat Cheese Omelet | 23

Roasted Mushrooms | Herbs | Whipped Goat Cheese | Breakfast Potatoes | Greens

### Lemon Ricotta Pancakes | 21

Ontario Berry Compote | Whipped Mascarpone | Maple Syrup

### Brioche French Toast | 22

Vanilla Custard | Brûléed Banana | Berry Garnish | Maple Syrup

### Steak and Eggs | 38

6 oz Sirloin | Eggs Any Style | Truffle Breakfast Potatoes | Roasted Tomato

### Spring Vegetable Tart | 24

Whipped Goat Cheese | Roasted Spring Vegetables | Poached Egg | Greens

## Mains

### Atlantic Salmon Wellington | 39

Salmon Fillet | Puff Pastry | Spinach | Herbs | Beurre Blanc | Seasonal Vegetables

### Pan Seared Halibut | 46

Sweet Pea Risotto | Lemon Beurre Blanc | Asparagus | Pea Shoots

### Lobster and Shrimp Ravioli | 46

House Made Ravioli | Saffron Cream | Poached Shrimp | Fresh Herbs

### 6 oz Beef Tenderloin | 58

Truffle Potato Purée | Roasted Asparagus | Red Wine Demi Glace

### Ontario Free Range Chicken Supreme | 34

Wild Mushroom Risotto | Baby Carrots | Thyme Jus

### Braised Beef Short Rib | 42

Parsnip Purée | Roasted Root Vegetables | Natural Jus

### Surf and Turf | 50

Sirloin | Garlic Butter Shrimp | Duchess Potato | Seasonal Vegetables | Red Wine Jus

### Spring Vegetable and Goat Cheese Tart | 30

Flaky Pastry | Roasted Spring Vegetables | Whipped Goat Cheese | Arugula Salad | Basil Oil

## Desserts

### Strawberry Rhubarb Crisp | 14

Strawberry Rhubarb Filling | Oat Crumble | Vanilla Bean Ice Cream

### Sticky Toffee Pudding | 15

Date Cake | Toffee Sauce | Whipped Mascarpone

### Lemon Blueberry Shortcake | 14

Buttermilk Biscuit | Lemon Cream | Blueberry Compote | Fresh Berries