



Easter Brunch

HOT CROSS BUNS WITH ONTARIO BUTTER

SPRING CARROT VELOUTÉ WITH TORN ONTARIO HAM

Delicate carrot soup with crème fraiche, orange zest

CHARRED TOMATO & BURRATA SALAD

Basil shoots, Peruvian pepper, EVOO and balsamic pearls

P.E.I. LOBSTER BENEDICT

Buttery lobster, soft poached eggs, tarragon hollandaise on a toasted English muffin and microgreens Or

HERB-CRUSTED SPRING ONTARIO LAMB CHOPS

Minted pea purée, roasted baby carrots, and red wine jus Or

BROWN BUTTER POTATO GNOCCHI WITH ESSEX COUNTY MUSHROOM GNOCCHI

Rocket salad, truffle oil, Parmigiano-Reggiano

DARK CHOCOLATE & RASPBERRY TORTE

Rich chocolate ganache with raspberry coulis and gold leaf.

Or

HOT CROSS BUN BREAD PUDDING

Warm spiced bread pudding with vanilla custard and toasted almonds

Glass of Mimosa

\$68 plus tax per person

SPECIAL COCKTAILS OF THE DAY \$8 ea

Mimosa / Espresso Martini / Baileys and Cream