

# thanksgiving brunch

SUNDAY OCTOBER 11TH

## SALAD TABLE

Mixed Autumn Greens | Romaine  
Sun Dried Cranberries | Crispy Spiced Walnuts  
Cucumber | Roasted Butternut Squash  
Balsamic | Pumpkin Spice Dressing | Shallot Vinaigrette

Sweet Potato and Baked Ricotta | Leek Fondue  
Pomegranate | Lemon Parsley Vinaigrette

Tender Brussels Sprout | Toasted Pine Nuts  
Ice Wine Soaked Dried Apricots | Parsley Pesto

French Potato Salad | Green Beans | Scallion  
Shallot and Dijon Dressing

## ANTIPASTI

Grilled Peppers | Artichokes | Eggplant | Zucchini  
Marinated Bocconcini  
Balsamic Reduction | Micro Herbs

## CHARCUTERIE & CHEESE

Salami | Capocollo | Mortadella | Lonza  
Mustards | Marinated Olives | Kosher Pickles

Chefs Selection of Ontario & Quebec Cheese  
Crackers | Grapes | Fruit Jam

## SLIDER BAR

Beef & Aged Cheddar Sliders  
Turkey Slider | Cranberry Mayo | Tomato

## DESSERT

### CREPE & WAFFLE STATION

Chocolate Sauce | Whipped Cream

### HOME MADE DESSERTS

Cinnamon Apple Crumble  
Traditional Pumpkin Pie, All Spice Whipped Cream  
Maple Pumpkin Cheesecake  
Coconut Cream Pie  
Maple Pecan Tart  
Pumpkin Cream Puffs  
Sliced Fruit & Berries

## ENTRÉES

Herb Roasted Strip Loin | Peppercorn Jus  
Quail | Creamy Mushroom Sauce  
Herb Roasted Seasonal Root Vegetables  
Duchess Baked Mash  
Chimichurri Marinated Cauliflower and Squash | Pine nut

## STATIONS

### SEAFOOD BAR

Smoked Salmon & Smoked Trout  
Lemon | Pickled Onion | Capers  
Marinated Mussel  
Crab Cluster  
Oysters  
Peel and Eat Shrimp  
Classic Mignonette | Horseradish | Cocktail Sauce

### ASIAN STATION

Chefs Selection of Sushi  
California Rolls  
Spring Rolls  
Selection of Dumplings

### BREAKFAST MARKET STATION

Maple Bacon  
Pork Sausage  
Vanilla & Pumpkin Pancake  
Traditional Eggs Benedict  
Cheese Crusted Tater-Tots  
Order your omelet with server

### SOUP & PASTA STATION

Leek & Potato Soup  
Pumpkin & Shitake Mushroom Risotto

### CARVING STATION

Butter & Herb Marinated Whole Turkey  
Chestnut and Brioche Bread Stuffing  
Natural Jus | Cranberry & Orange Chutney  
Porchetta | Apple Chutney  
Maple & Vanilla Roasted Salmon

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11:00 am to 3:30 pm | A 13% tax will be applied, gratuities extra  
Adult \$65, Child (5-10 yrs) \$30 | EARLY BIRD \$55 Adult, \$28 Child if booked by September 30th