



# Easter Sunday Brunch

Three Course Menu  
Sunday, March 31st, 2024 | 11:00 am – 2:00 pm

## TO BEGIN

### Poached Egg

Kataifi Nest, Smoked Salmon, Horseradish, Dill, Chives

### Baby Shrimp Cocktail

Avocado, Oven-Dried Tomato, Marie Rose Sauce

### Goat's Cheese Roll (V)

Marinated Mediterranean Vegetables, Almond Romesco Pistou

### Creamy Potato Soup (V)

Austrian Pumpkin Seed Oil, Fresh Parsley

### Yogurt & House-Made Granola Parfait

Mixed Berries, Raspberry Coulis

## MAINS

### Lamb Shank Ragout

Potato Gnocchi, Fennel, Pecorino

### Haida Gwaii Halibut

Bean Cassoulet, Green Asparagus

### Potato Pea Ravioli (V)

Sautéed Gem Lettuce, Beurre Blanc

### Eggs Benedict (V)

Smoked Salmon Or Crispy Pork Belly, English Muffin,  
Cheddar Cheese, Hollandaise Sauce

### French Toast

Cherry Compote, Candied Pecans, Vanilla Whipped Cream

## DESSERTS

### Swiss Roll

Strawberry Buttercream, Strawberry Jam

### Wedgewood Carrot Cake

Marzipan Cream Cheese, Vanilla Ice Cream

Selection of Artisanal Italian Coffee or Loose-Leaf Tea

From 11:00 am | Last seating at 2:00 pm | 90-minute seating time  
\$72 per person | \$40 for Children 12 and under (reduced menu)  
Taxes, and gratuity not included

*Executive Chef Stefan Hartmann*

(V) Vegetarian | (G) Gluten-Free

