

THANKSGIVING BRUNCH

MONDAY, OCTOBER 9TH, 2017



BREAKFAST

Eggs benny, scrambled eggs
Country sausage, bacon, home fried potatoes
Freshly sliced breakfast cheese & fruits platters
Banana bread French toast & warm berry compote
Fresh local breads & pastries, cheddar scones

COLD BUFFET

House cured & smoked salmon
Smoked trout
Cold poached prawns, mussels & clams
Mixed winter greens with selection of dressings
Caesar salad with sourdough croûtons
Honey roasted yam, local squash & apple salad
Yukon nugget potato salad
Roasted beet goats cheese salad
Selection of antipasti (grilled vegetables, pickled vegetables, olives, tomato mozzarella)
Cured meats
Assorted BC cheeses, chutneys & local breads

ACTION & CARVING STATIONS

Create your own omelets & eggs
Roast Tom Turkey
Cranberry orange chutney & house made gravy

HOT BUFFET

Roasted butternut squash soup
Cranberry sage bread stuffing
Whipped buttermilk mashed potatoes, sauté bacon & Brussels sprouts
Seafood medley with shaved fennel & pea shoots
Roast loin of pork roast potato grainy mustard sauce
Autumn roasted vegetable lasagna
Olive oil tossed root vegetables

DESSERTS

Chefs selection of festive delights & pastry's

\$55 PER ADULT
\$30 PER CHILD AGE 6 - 15
5 AND UNDER ARE FREE

TAX AND GRATUITY NOT INCLUDED.

A 17% gratuity will be added to all groups over 8 people.
Please inform your server of any dietary concerns

TO MAKE RESERVATIONS, PLEASE CALL: 250.391.7171

