



# THANKSGIVING BRUNCH

SUNDAY, OCTOBER 7, 2018

## BREAKFAST

Eggs benny, scrambled eggs  
Country sausage, bacon  
Roasted vegetable potato hash  
Buttered mushrooms & roasted pesto tomatoes  
Assorted yogurt & fruit platters  
Fresh local breads for toasting, pastries,  
Cheddar scones

## SEAFOOD BAR

House cured & smoked salmon  
Candied sockeye salmon, smoked trout  
Cold poached prawns, mussels & clams

## SALADS

Mixed winter greens with selection of dressings  
Caesar salad with sourdough croutons  
Honey-roasted yam, local squash & apple salad  
Yukon nugget potato salad  
Roasted beet & goat cheese salad

## PLATTERS

Chef's grilled vegetables & cured meats platter  
Assorted local cheese with chutneys  
Crostini & crackers

## ACTION STATIONS

Create-your-own omelets & eggs with chorizo, shrimp,  
red onions, bell peppers, scallions, chives, mushrooms,  
diced tomato, spinach  
Buttermilk waffles & warm berry compote

## FROM THE CARVER

Roasted Tom turkey  
Cranberry orange chutney & housemade gravy

## HOT BUFFET

Cranberry sage bread stuffing  
Whipped buttermilk mashed potatoes  
Sautéed bacon & Brussels sprouts  
Seafood medley with shaved fennel & pea shoots  
Roasted pork loin, roasted potato, grainy mustard sauce  
Oven-baked spinach & ricotta cannelloni  
in roasted tomato sauce  
Butter-tossed root vegetables

## DESSERTS

Chef's selection of festive delights & pastries

\$55 PER ADULT | \$27.50 PER CHILD AGED 6-12 | 5 AND UNDER ARE FREE

TAX AND GRATUITY NOT INCLUDED.

TO MAKE RESERVATIONS, PLEASE CALL: 250.391.7171

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

