

# perspectives

restaurant

## EASTER BRUNCH

- sunday, april 1, 2018 -

### START YOUR DAY

SCRAMBLED EGGS

MAPLE SMOKED BACON

COUNTRY SAUSAGE

SOURDOUGH FRENCH TOAST

peach compote, cinnamon royale, maple syrup

BAKED BEANS

### MAINS

CORN CHOWDER

double smoked bacon, sour cream, chives

HERB ROASTED SPRING VEGETABLES

BUTTERMILK MASHED POTATO

OVEN ROASTED PORK LOIN

sweet & sour cabbage

STUFFED TURKEY

mushrooms, leeks, wild rice, rosemary turkey jus

SALMON EN CROUTE

sautéed spinach & fennel

PORK & SHRIMP DUMPLINGS

hoisin, sambal

BAKED RICOTTA & SPINACH CANNELLONI

roasted garlic, pesto cream

SPANAKOPITA

feta

### ACTION!

ROSEMARY ROASTED LAMB LEG BAKED IN HAY

peppercorn sauce

OMELETTE

made to order with a variety of garnishes



## SALADS

### CAESAR

shaved grana padano, croutons, bacon

### ARUGULA ENDIVE

pears, candied walnuts, goat cheese, double smoked bacon, buttermilk dressing

### APPLE FENNEL

prosciutto, red onion, pistachios, white balsamic dressing

### ASPARAGUS

oranges, pickled beet salad, shaved grana padano, orange dressing

### BLACK EYED PEA

red peppers, corn, green onions, cherry tomato, lemon vinaigrette

## STATIONED

### ANTIPASTO

selection of cold cut meats & cheese, marinated & pickled vegetables, spiced nuts, grilled asparagus

### HOUSE CURED FISH

citrus, onions, capers

### PICKLED SHRIMPS

house-made cocktail sauce

### SUSHI

assorted maki rolls made in-house, soy, wasabi, pickled ginger

### GREEN MACHINE

apple, spinach, parsley, kale, ginger

## SO SWEET!

ASSORTED MINI PASTRIES, DANISHES & MUFFINS

FLAKEY BUTTER CROISSANTS

CHEF'S SELECTION OF CAKES

RHUBARB, STRAWBERRY & APPLE CRUMBLE

CHANTILLY CRÈME

CRÈME BRÛLÉE

FRESH FRUIT SALAD

ASSORTED SQUARES

COOKIES

SERVED WITH COFFEE, TEA & JUICE

\$43.95 per person

\$24.95 per gourmet 5-12 years old

complimentary for children 4 & under



prices are exclusive of taxes and gratuities