

perspectives

restaurant

THANKSGIVING BRUNCH

- sunday, october 7, 10:00am to 1:30pm -

START YOUR DAY

TRADITIONAL SCRAMBLED EGGS

BACON

TURKEY SAUSAGE

FARMER'S BREAKFAST CASSEROLE

REGIONAL CHEESE DISPLAY

SPINACH & FETA SCRAMBLED EGGS

VIENNOISERIES & MUFFINS

BELGIAN WAFFLES

whipping cream, berry compote, maple syrup

MAINS

CARVED TURKEY BREAST

chorizo & swiss chard stuffing, cranberry chutney, gravy

ROAST BEEF

peppercorn crusted, red wine sauce, McGarrigle's mustards

LEMON & HERB SALMON

spinach flash, lemon oil

VEGETABLE LASAGNA

herbed ricotta cheese, mozzarella cheese

BAKED HAM

pineapple chili glaze

SCALLOPED POTATOES

yukon potatoes, granny smith apples, parmesan cheese

WILD RICE & ANCIENT GRAIN PILAF

plumped stone fruit

ROAST ROOT VEGETABLE SOUP

MAPLE ROASTED SQUASH & BRUSSELS SPROUTS

ACTION!

OMELETTE

made to order with a variety of garnishes

EGGS BENEDICT

english muffin, virginia ham, hollandaise sauce

EGGS ANY STYLE

STATIONED

ANTIPASTO

selection of cold cut meats & bocconcini, marinated & pickled vegetables, spiced nuts, spicy eggplant, artisan breads

SMOKED & CURED SALMON

red onion, capers, citrus, cream cheese, mini bagels

SUSHI

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

CHARRED ORANGE & CHIPOTLE DUSTED SHRIMP

SALADS

GREEN BEAN SALAD

toasted almonds, feta cheese, lemon dressing

ROAST CARROT SALAD

faro, chickpeas, toasted pumpkin seeds, herbed buttermilk dressing

CITRUS KALE SALAD

kale, mandarin, red onions, goat cheese, blood orange vinaigrette

GREEN SALAD

spinach, arugula, cranberries, maple walnuts, house dressings

CAESAR

parmesan, croutons, house-smoked bacon

SO SWEET!

PUMPKIN PIE

APPLE COBBLER

crème anglaise

MAPLE BOURBON CRÈME BRÛLÉE

PECAN PIE

ASSORTED CAKES

COOKIES

MINI DONUTS

FRUIT SALAD

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