

Reservation

418 380-2638

# MORNING BRUNCH



Dec. 25<sup>th</sup> + Jan. 1<sup>st</sup>





## MORNING SECTION

#### **Pastries**

Assortment of bread, baguette, bagels, butter & morning condiments

Fruit bread

Assorted yogurt / Garnishes

Cottage & cream cheese

Fresh sliced fruit

Field berries

Fresh fruit tartare / Strawberry syrup

Smoothie of the day

Fruit juice, coffee or tea



### TERROIR SECTION

#### Truffled devilled eggs

Classic tabbouleh salad

Roasted yellow beets, thinly sliced fennel & dill Fuoco stracciatella / Orange supremes Creamy sparkling wine vinaigrette

Crostini with cranberry chutney & whipped feta

Artichoke heart crisps & fromage blanc

Prosciutto & melon

Rillettes & cretons

Home-smoked salmon, tuna tataki, marinated then grilled shrimp / Garnishes

Assorted cheese platters, nuts & dried fruit

Pickles, marinated olives, marinated red onion & pickled shoestring mushroom



#### **BRUNCH SECTION**

Scrambled eggs

Bacon & breakfast sausage

Pulled ham

Browned potatoes

Pan-cooked breakfast pizza / Egg whites, spinach, goat cheese & chorizo

Classic crêpes with maple sap

Crab-stuffed salmon / Vanilla-infused lobster bisque

Butternut squash cappellacci pasta/ Sage brown butter

Chicken stuffed with apples, cranberries & Brie cheese Shallot confit sauce



Chocolate fountain & garnishes

Donuts

Cakes & pies

Cheese & yogurt domes

Candy



Taxes and gratuities not included. Image for reference only.