# Christmas Day Brunch

Wednesday December 25, 2013

### **Omelette Station**

made-to-order omelettes with your choice of garnishes to include: cheddar cheese, country ham, baby shrimp, smoked salmon, green onions, mushrooms

# Traditional Eggs Benedict Eggs Florentine on In-House Made Butter Scones

## Salad Market

young greens, selection of vegetables, nuts, seeds, cheese, dressings

# Roast Winter Vegetable Salad

parmesan, maple vinaigrette

## **Endive Salad**

vanilla poached pears, candied pecans, ice wine vinaigrette

## Confit Duck Salad

soba noodles, Napa cabbage, five spice-ginger dressing

## Roast Apple Salad

watercress, fennel, caraway viniagrette

## Cous Cous Salad

green olives, flat leaf parsley, citrus dressing

## Finglerling Potato Salad

cauliflower, radish, apple-dill vinaigrette

# Hand Peeled Shrimp Salad

young sprouts, green onion, crème fraiche

# Frutti di Mare Salad

cucumber, celery, tomato, chive dresing

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## Charcuterie Platters

## Selection of Smoked Fish & seafood

### **Roast Pork Loin**

wrapped with smoked pork belly BC mushroom barley risotto, shallot-fennel marmalade

# Quince & Thyme Roasted Christmas Goose

quince compote, natural jus, sweet potato crumble, honey-thyme glazed carrots

## Salmon Wellington

béarnaise sauce, green beans, roast tomato

# Artisan Cheese Cart

# **Pastry Offerings**

Chocolate Yule Log
Pumpkin Pie
Christmas Pudding
Christmas Fruit Cake
Sugar Tart
Vanilla Croquembouche
Eggnog Pudding
Stollen

**Assorted Christmas Cookies**