ALL YOU CAN EAT BRUNCH
includes a pastry basket from our bake shop, orange juice, coffee or lot 35 tea

ADULTS — 49
CHILDREN — 28

BEVERAGES

FRESH CARROT GINGER JUICE
carrot, fresh ginger, lime, turmeric — 6

GREEN JUICE
spinach, kale, wheatgrass, cucumber, green apple, lemon, local honey — 6
+ vodka, gin, rum, whiskey — 8 1 oz — 12 2 oz

STEAK TARTARE
cornichon, capers, pommery mustard, french baguette

SMOKED SALMON TARTINE
herb boursin spread, pickled red onion, crispy capers, watercress, toasted everything bagel roll

COCKTAILS

CAESAR 2 oz
finlandia vodka, clamato, worcestershire & tabasco — 15

CANADIAN COFFEE 1 oz
sortilège, HC valentine coffee — 12

VARICHON & CLERC 5 oz
Privilège Blanc de Blancs, Savoie, France — 12

MOËT & CHANDON 5 oz
Impérial, Champagne, France — 31

BULLES ET BAIES 2 oz
varichon et cleric brut sparkling, chambord — 14

SIDES

SCRAMBLED EGGS
chive, crème fraîche, gruyere

BREAKFAST POTATOES
Caramelized onion, lemon, bacon fat, coffee spice

CRISPY BRUSSELS SPROUTS
boar bacon lardon, pickled onion

SMOKED BACON OR CHICKEN SAUSAGE

HONEY AND MINT LACQUERED FRUIT CUP

STARTERS

PARFAIT
house granola, seasonal fruit compote, greek yogurt

STEAK TARTARE
cornichon, capers, pommery mustard, french baguette

VERMILLION ROOM SIGNATURE
GIANT CINNAMON ROLL
brioche brown butter cinnamon roll, cream cheese frosting — 12

BANANA BREAD
FRENCH TOAST DIP
banana bread french toast, fresh strawberry, banana, maple white chocolate sauce — 4 per person / min 4

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THE VERMILLION ROOM

BRUNCH CLASSICS

ALBERTA B.L.T. BENEDICT
english muffin, house made boar bacon, oven roasted tomato, pea shoots, poached egg, hollandaise

FLORENTINE BENEDICT
english muffin, creamed spinach, poached egg, hollandaise

CRISPY CHICKEN AND WAFFLES
liege waffle, apple slaw, b&b pickles, spicy maple syrup

ROASTED VEGETABLE SHAKSHUKA
fire roasted vegetables, baked egg, tomato chutney, grilled sourdough

BENCHMARK FARMS HANGER STEAK
hollandaise, herb butter

BLUEBERRY PANCAKES
blueberry compote, maple syrup lemon chantilly crème