

Sunday, March 31st 10am – 4 pm Adults \$67.95 | Kids 5-12 \$32.95 Children under 4 - free

Includes complimentary LaVazza coffee or fresh squeezed orange juice

#### STARTERS

Fresh Mixed Fruit **GS V** Grapes, Pineapple, Melon, Kiwi, Oranges, Cherries Locally Made Artisan Breads & Pastries Smoked Paprika Deviled Eggs **GS** 

# FIRST COURSE

House Smoked Atlantic Salmon | House Dill Cream Cheese GS 6Smith Caesar Salad Chilled Mediterranean Quinoa Salad GS V Peel N' Eat Shrimp & Oysters on the Half Shell GS Roasted Seasonal Vegetables | Lemon Garlic Tahini GS V

### MAINS

Fluffy Scrambled Eggs | Herbs & Cream Cheese GS Hickory Smoked Ham Eggs Benedict Prime Rib Carving Station | au jus & creamy horseradish Roasted Pork Tenderloin | Creamy Mustard Sauce GS Chicken Piccata | Lemon-Caper Butter Sauce GS Maple Brandy French Toast Bread Pudding

### SIDES

Savory Potato & Rutabaga Gratin **GS** Sweetcorn on the Cob | cotija cheese, lemon mayo **GS** Hickory Smoked Bacon Triple Cheese Mac N' Cheese Bacon-Gruyere Baked Green Beans **GS** 

## DESSERT

From Scratch Cookies & Macarons Homemade Cakes & Pies Assorted Church Bars