



## FROM THE KITCHEN

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### Eggs Benedict

Lobster and Tarragon

Traditional with Country Ham

Corn and Roasted Pepper

**French Toast** / Stewed Fruit / Whipped Cream

**Crêpes** / Fresh Cheese / Saskatoon Berries / Orange Gastrique

**Cassoulet** / White Beans / Sausage / Bacon / Poached Egg

## COCKTAILS

Officer's Caesar – Pickled Beans / Horseradish 8

Campari and Orange Mimosa 8

**Adults \$27**

**Children 5-12 \$15**

## FROM THE BUFFET

**House Made Scones** / Jams and Butter

**House Made Granola** / Yogurts / Almond Milk / Fresh Fruit

**Bread Pudding** / Raisins / Cinnamon

## COLD PRESENTATIONS

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**Arugula & Frisée** / Grapes, Nuts and Seeds / Grainy Dijon Vinaigrette

**Grilled Fennel Salad** / Orange Saffron Vinaigrette / Candied Pecans

**Organic Yellow Beet Salad** / Candied Fennel / Herbed Goat Cheese / Lemon

**Fior di Latte Mozzarella** / Oven Dried Tomatoes / Balsamic Gelée / Basil

**Curried Cauliflower Salad** / Dried Fruit

**Grilled Beef Flank** / Smoked Paprika Rub / Cilantro, Garlic Pesto

**House Cured Wild Salmon Gravlax** / Capers / Lemon / Dill Sour Cream

**Rustic Country Terrine** / Cumberland Sauce

## HOT PRESENTATIONS

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**Potato and Celeriac Gratin** / Aged Cheddar

**Roasted Apples** / Cinnamon / Raisins

**Double Smoked Bacon**

**Chorizo Sausage**

## EGG STATION

**Omelettes and Eggs** made to order

**Scrambled Eggs** / Gruyere and Truffle Oil

## DESSERTS

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**Sticky Toffee Pudding** / Caramel Sauce

**Flourless Chocolate Cake** / Pistachio Crumble

**Pies and Tarts**

**Seasonal Fresh Fruit**