NEW YEAR'S DAY BRUNCH

JANUARY 1 | FROM 12PM-2PM

Brunch Cocktails
Classic Caesars & Elderflower Mimosa

Classic Eggs Benedict
Prosciutto, MacDougal Farms Pasture Raised Poached Eggs, Lemon Hollandaise

Sides
Double Smoked Bacon, Farmers' Pork Breakfast Sausage, Hash Brown Potatoes

Belgian Waffles
Whipped Cream, Salted Caramel, Belgian Chocolate, Berry Sauce
Chantilly Cream, Canadian Maple Syrup

Made To Order Omelettes
with Selection of Vegetables, Bacon, Cheddar, Feta, Pasture Raised Eggs

Sliced Seasonal Fruit and Berries

From our Bake Shop
Selection of House Baked Muffins, Almond Croissant, Pain Au Chocolate, Cream Cheese Glazed Cinnamon Rolls, Raspberry Almond Coffee Cake, Cranberry White Chocolate Scones

Breads
Luke's Sourdough Baguette, Housemade Rosemary Focaccia, Balsamic Vinegar,
Cold Pressed Olive Oil, Salted Herb Butter

Nosh Board
Chef's Selection of Cheeses, Seed Crisps, Dips and Spreads,
Pickled Vegetables, Olives, Nuts, Honeycomb

Radicchio Salad
Shaved Cauliflower, Pancetta, Fermented Beet Radish, Dill, Salted Lemon Vinaigrette

Apple Feta Salad
Bulgarian Feta, Candied Pecan, Fennel, Arugula Blueberry Cider Vinaigrette

Korean Pork Bowls
Soya Marinated Pork , Sticky Rice. Salted Edamame, Kimchi, Cucumber, Pickled Carrot, Coriander, Scallion, Toasted Sesame, Gochujang

Toasted Sardinian Fregola & Frito Calamari
Zucchini, Corn, Basil, Chilli, Olive Oil

PEI Steamed Mussels
Garlic, Shallots, Cream, Gin

Shaoxing Maple Pork
Clementine Bergamot Fluid Gel, Pickled Fennel, Sesame Crunch

Togarashi crusted Tuna Tataki & Ginger
Pickled Cucumber, Unami Crunch, Soy

Steak Au Poivre
Pomme Dauphine, Spinach Fava Purée, Green Peppercorn Sauce

Rack of Lamb & Chermoula
Butterbean Skordalia, Dukka

Prince George Maple Cured Hot Smoked Salmon
Lemon Cream Cheese, Pickled Red Onion, Capers

East Coast Oysters
Freshly Shucked, Pomegranate Mignonette, Tabasco, Lemon

Festive Desserts
Belgian Milk Chocolate Chesnut Terrine
Basque Cheesecake, Strawberry Rhubarb Compote
Sticky Toffee Yule Log, Whiskey Caramel
Choux Au Craquelin Raspberry Diplomat
Orange and Belgian Dark Chocolate Cremeux, Caramelized Almonds Trifle
Elderflower and Ruby Chocolate Tart
Variety of Mini Baklava



$135 Adults | $50 Kids Ages 6-14 | Free for Kids 5 and under.
Includes taxes & gratuity. For Reservations Call: 902.425.1986.
Gift certificates will be issued for cancelations.