

SUNDAY BRUNCH

BY THE LAKE

10AM-2PM

BREAKFAST

BRIOCHE FRENCH TOAST - FRUIT COMPOTE, CHERRY MASCARPONE & PISTACHIO BUTTER, MAPLE SYRUP \$11.00

EGGS BENEDICT – SMOKED BACK BACON, ENGLISH MUFFIN, HOLLANDAISE, POTATO RED ONION HASH \$14.00

CRAB BENEDICT – DUNGENESS CRAB, ENGLISH MUFFIN, HOLLANDAISE, POTATO RED ONION HASH \$16.50

SMOKED SALMON ON BRIOCHE - POACHED OR SCRAMBLED EGGS, LEMON & HERB HOLLANDAISE, WATERCRESS & CAPER SALAD \$15.00

CHORIZO OMELETTE – FIRE ROASTED RED PEPPER, YUKON GOLD POTATO ASIAGO CHEESE, GRILLED SOURDOUGH TOAST \$14.00
ADD SALAD OR FRIES \$2.00

HOT OATMEAL- ROLLED OATS, DRIED WINTER FRUIT MUESLI, VANILLA YOGURT, CINNAMON MILK LATTE \$11.00

BELGIUM WAFFLE- BUTTER MILK WAFFLE, BLUEBERRIES & BASIL COMPOTE WHIPPED CREAM, MAPLE SYRUP \$12.00

LUNCH

ORGANIC MIXED GREENS – WILD HONEY & CITRUS VINAIGRETTE \$10.00

GRILLED "CAESAR" - ROMAINE HEARTS, CAESAR DRESSING, PARMESAN CROUTONS \$9.00

SEASONAL SOUP BOWL – SERVED WITH HOUSE MADE BREAD \$10.00

MUSHROOM & GOAT CHEESE SANDWICH – TOASTED CIABATA, CARAMELIZED PEARS & MIXED GREENS \$13.00

'SLOPING HILL FARMS' PORK SANDWICH – GRILLED SAUSAGES, RED ONION MARMALADE, MIXED GREENS \$13.00

STEAK FRITES - SEARED MEDIUM-RARE WITH FRENCH FRIES, LOBSTER & HERB BUTTER, ONION JUS \$19.00

ROAST B.C. ARCTIC CHAR – CREAMED LEEKS, ROAST TOMATO, LEMON & CHIVE SAUCE \$18.00

TAGLIATELLI PASTA – GREEN ASPARAGUS, WHITE ONION FONDUE, PECORINO ROMANO, EGG YOLK \$16.00

SIDES

BUTTERED DUNGENESS CRAB	\$7.50
PORK SAUSAGE	\$5.50
DOUBLE SMOKED BACON	\$5.50
SCRAMBLED EGGS (Two)	\$4.50
POTATO RED ONION HASH	\$3.50

PASTRY SHOP: CROSSANTS & BREAKFAST PASTRIES	\$3.25
TOAST WITH BUTTER & PRESERVES	\$3.50

TAX & GRATUITIES ARE NOT INCLUDED
NO SUBSTITUTIONS OR SUBMISSIONS FROM THE MENU

TABLES OF 6 OR MORE WILL HAVE A SUGGESTED SERVICE CHARGE OF 18%

Executive Chef Julian Owen-Mold Sous Chef Patrick Fortier, Patisserie Lisa Picard