

Mother's Day Brunch Menu

Sunday, May 10, 2026

10am - 2pm

MORNING FAVORITES

The Griddle & Iron | golden buttermilk pancakes, crisp Belgian waffles, and thick-cut brioche French toast, served with maple syrup and seasonal berry compote

Breakfast Classics | fluffy farm-fresh eggs, crispy smoked bacon, and savory maple pork sausage

The Benedict | toasted English muffins topped with poached eggs, bacon, house-made hollandaise sauce

Artisan Pastries | a morning assortment of buttery croissants, Danish, and breakfast breads

THE GARDEN & COLD BAR

Fresh Salads | a vibrant spread including Tuscan mixed greens, Mediterranean chickpea salad, Caesar salad, pineapple-cucumber, and a classic caprese drizzled with balsamic reduction

The delicatessen | premium smoked and cured fish, a collection of imported and domestic cheeses, and a colorful array of pickled vegetables and relishes

Seasonal harvest | beautifully sliced seasonal fruits and berries

CHEF'S INTERACTIVE STATION

The omelette bar | made to order with baby shrimp, forest mushrooms, green onions, bell peppers, fresh tomatoes, diced ham and aged cheddar

Signature carvery | slow-roasted Alberta prime rib, herb-crusted and hand-carved, served with a rich herb *au jus*

ELEGANT ENTREES

Apricot & apple stuffed pork loin | roasted tenderloin finished with a rich demi-glace

Saffron butter salmon | baked fillet topped with baby shrimp and a delicate saffron butter sauce

Butter chicken | tender chicken in a rich tomato cream sauce with aromatic basmati rice

Spinach & cheese tortellini | baked with fresh tomato bruschetta topping

Roasted fingerling potatoes | tossed in garlic and a hint of maple syrup

Market vegetable medley | seasonal farm-fresh vegetables

THE SWEET FINALE

Milk chocolate fountain | cascading chocolate with seasonal fruit for dipping

Patisserie display | an assortment of French pastries, espresso cheesecake, mango cheesecake, black forest cake, chocolate mousse cake, and triple chocolate cake

Warm dessert | caramel banana bread & butter pudding

Chef's feature | vanilla bean ice cream topped with seasonal berry flambe

THE SIP & SAVOR

Brew Bar | a handpicked selection of fragrant teas and freshly brewed coffee

Adults \$59 | Seniors \$46 | Children (Age 6-13) \$28 | Children (Age 5 and under) Complimentary

All reservations are subject to an 18% gratuity and 5% GST.

Reservations required. Space is limited for this special engagement.

To secure your table, please contact us at 403-207-8117.