



## Brunch Selections

Blintz	Mascarpone cheese crepes served with a fresh berry compote
Quiche	Lorraine Spinach and Emmanthaler with leeks Maine Bay Shrimp Vegetarian with Red Pepper Coulis
French Toast	Stuffed with apples and mascarpone cheese, served with an apple-cranberry jus OR Stuffed with marscapone and topped with Berry Compote
Pancakes	Silver dollar pancakes topped with bananas and walnuts
Breakfast Meats	Rashers of applewood smoked bacon Or Slices of country ham Or Corned Beef Hash
Eggs	Farm fresh eggs scrambled with fresh herbs
Breakfast Breads	Fresh baked muffins, scones, and loaf breads Biscuits
Potatoes	Miniature Yukon potatoes sautéed with Asiago cheese and spring onions
Yogurt	Honey-sweetened yogurt served with house-made granola
Oatmeal	Stone-cut Irish oatmeal served with seasonal accompaniments (dried or fresh fruits and nuts).
Gravlax	House-cured sockeye salmon with garnish