



Mothers Day Brunch- Sunday May 14th
10:30 am to 3:30 pm

Asparagus Soup
with C'est Bon goat cheese cream and shaved truffles

or

Grilled Baby Romaine Caesar
Prosciutto, fried capers, pecorino cheese shavings
and anchovy lemon dressing

or

Gomes Farm's Tomato Salad
Buffalo mozzarella, arugula and white balsamic vinaigrette

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*Poached Eggs on Rösti Potato*  
*Pingue prosciutto, roasted tomatoes, spinach*  
*and lemon thyme hollandaise*

*or*

*Vegetable Lasagna*  
*Layered and baked zucchini, eggplant, roasted red peppers,*  
*Lemon ricotta and roasted tomato sauce*

*or*

*Cedar Plank Atlantic Salmon*  
*Stone ground mustard and maple syrup marinated,*  
*Fingerling potato lyonnaise and vegetables*

*or*

*Roasted Ontario Lamb Loin*  
*Buttermilk mashed potatoes, roasted tomatoes,*  
*Celebrity feta and pine nut~mint pesto*

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S'mores Cake
Layered graham crackers, marshmallow,
Chocolate and Ratafia caramel sauce

\$45 per person plus taxes and gratuities

Reservations are required and can be made by telephone 905-563-0900 ext. 35