Prix-Fixe Brunch

Appetizers

Peninsula Ridge Soup Du Jour
Chef Inspired Local Ingredients

OR

Chef's Caesar Salad
Crisp Romaine, Applewood Smoked Bacon Bits, Garlic Croutons, Parmigiano Reggiano, Lemon Caper Dressing

OR

Niagara Greens Salad
Baby Greens, Cherry Tomato, Cucumber, Roasted Squash, Croutons, Maple-Balsamic Vinaigrette

Main Courses

All Entrées Served with Herb Roasted Potatoes

The Count
Smoked Virginia Ham, Gruyère, Maple Dijon Bacon Butter, Sourdough Toast

OR

Arcanum Burger
7oz AAA Prime Rib Burger, Smoked Gouda, Arcanum Onion Jam, Dijon Aioli, Baby Arugula, Toasted Brioche Bun

OR

Eggs Benedict Florentine
Smoked Salmon, Baby Spinach, Two Poached Eggs, English Muffin, Hollandaise

OR

Duck and Squash Hash
Spiced Duck Confit, Roasted Squash and Potatoes, Sautéed Leeks, Two Eggs Sunny Side, Hollandaise

Dessert

Crème Brûlée
Chef Inspired Flavours, Fresh Berries, Biscoff Cookie

OR

Dessert Feature
Chef Inspired Creation

3-Course Prix-Fixe Brunch $50 per person, plus taxes and gratuity
For Large Groups of 10 or more

Executive Chef Matt McDowell