

To Begin

House Made Pastries & Preserves
Seasonal Fruits & Paddy's Cheeses of the Week



Choice of

Frittata

Whipped Eggs, Okanagan Goat Cheese, Cherry Tomatoes, Asparagus

Choice of:

House Made Turkey and Apple Sausage

or

Port Sautéed Oyster, Crimini, Portabello, Shitake Mushrooms

Lobster Benedict

Poached Eggs, Lobster Salad, Roasted Garlic Hollandaise

Buckwheat Potato Blinis

Steak and Eggs

Alberta Tenderloin, Poached Egg

Truffled Potato Croquettes, Caviar

Salmon Benedict

House Smoked Salmon, Poached Eggs

Wilted Spinach, Tomato Hollandaise, Buckwheat Potato Blinis

Neapolitan of Pancakes

Honey Butter, Dolce de Lèche, Saskatoon Berry Syrup, Fruit Compote

Choice of:

House Smoked Lagavulin Bacon

or

Vine Ripened Tomatoes & St Agur Cheese

Pork Tenderloin Benedict

Poached Eggs, Wilted Greens, Caramelized Apple and Calvados Hollandaise,

Buckwheat Potato Blinis



Sweet Endings

Chef's Banana Bread French Toast, Spiced Caramel Sauce,
White Chocolate, Macerated Fruit, Chef's House Made Hot Chocolate

36

For lighter fare we are happy to offer the menu a la carte:

House Made Pastries & Preserves

6

Seasonal Fruits & Paddy's Cheeses of the Week

12

Your Selection of Entree

20

Chef's Banana Bread French Toast, Spiced Caramel Sauce,
White Chocolate, Macerated Fruit, Chef's House Made Hot Chocolate

12