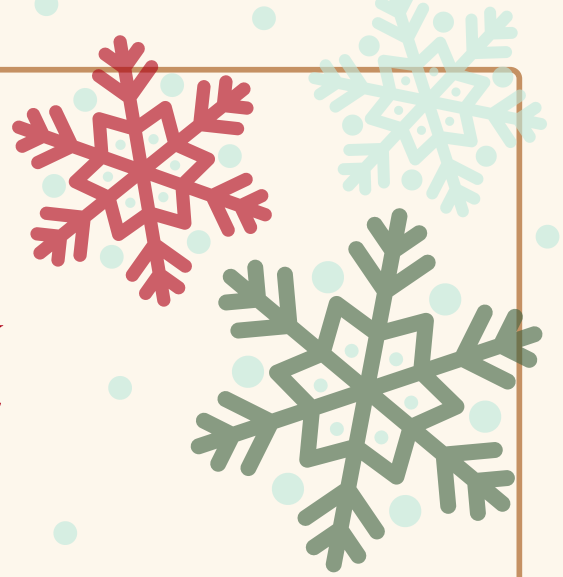


CHRISTMAS BRUNCH MENU



Harvest Table

LOCAL CHEESE & CHARCUTERIE

late harvest honey, stone fruit chutneys, pear butter, mustards, lavash cracker, bakery breads

THICK GREEK YOGURT

macerated strawberry
pistachio brittle

SLICED MELONS & PINEAPPLE

berries

CHARRED RADICCHIO

almonds, saskatoon berry X.O

ROASTED BEET SALAD

maple sherry vinaigrette, goat cheese, pumpkin seed

ORGANIC CARROT SALAD

currants, sunflower seed, haskap vinaigrette

MARKET VEGETABLE CRUDITÉ

green goddess, roasted garlic hummus, squash muhammara, pita chips, lavash

CHEF ATTENDED GARDEN SALAD STATION

From the Waters

COLD SMOKED CHAR

SALMON GRAVLAX

HOT SMOKED CEDAR PLANK STEELHEAD

CHEF ATTENDED OYSTER BAR

POACHED SHRIMP

SNOW CRAB

MUSSELS & CLAMS

Pasta

CHEF ATTENDED PASTA STATION

cavatappi pasta, candied squash, oyster mushroom, kale, chimichurri served in a wheel of nostrala from the Kootenay Alpine Cheese Co., rigatoni, fennel sausage, tomato concasse, pecorino, garlic focaccia



Breakfast

EGG BENEDICT

SCRAMBLED EGGS

BREAKFAST POUTINE

MAPLE SMOKED BACON

CHICKEN TARRAGON SAUSAGE

BANANA BREAD FRENCH TOAST

BELGIUM WAFFLES

**CHEF ATTENDED EGGS YOUR WAY
STATION**

Desserts

**DARK CHOCOLATE CLEMENTINE
COUPE**

LAMINGTON SLICE

EGGNOG CRÈME BRÛLÉE

STRAWBERRY SHORTCAKE

RELIGIOUS PRALINE CHOUX

YUZU TARTS

SNOW WHITE COCONUT DELICE

MINT CHOCOLATE YULE LOGS

LINZER TORTE

MINCEMEAT PIES

**CHOCOLATE FOUNTAIN WITH
CONDIMENTS**

PANDORO BREAD BUTTER PUDDING

MACARONS

FESTIVE COOKIES & CANDY

S'MORES STATION

Christmas Offering

**CHEF ATTENDED ROASTED WHOLE
TURKEY, MAPLE GLAZED HAM, AND
ALBERTA BEEF PRIME RIB STATION**

WHIPPED POTATOES

CHESTNUT SAGE STUFFING

ROASTED WINTER VEGETABLES

SAUTÉED GREEN BEANS

Kids Station

MINI BEEF SLIDER

WAFFLE FRIES

CHEESE PIZZA

GRILLED CHICKEN BREAST

CHICKEN FINGERS

SAUTÉED CARROT AND CORN

