

Our famous gastronomic Sunday brunch consists of several different stations serving you a wide variety of freshly prepared breakfast and lunch options.

Here is a detailed description of each station.

First is our breakfast station offering a selection of classic morning options such as :

- Crispy bacon
- Breakfast sausage
- Scrambled eggs
- Eggs Benedict with choice of capicolo or smoked salmon & topped with hollandaise sauce
- Breakfast potatoes
- Slow baked maple beans.

Second is our fresh fruit & dessert station offering a choices such as:

- Honeydew melon, cantaloupe, pineapples, strawberries, apples, oranges, watermelon grapes seasonal fruits
- Chocolate fountain surrounded by fruits & cookies & marshmallows to dip
- Macaroons
- Red velvet cake Chocolate cake Cheesecake
- Creme bruler
- Cannolis
- Fresh fruit yogurts
- Fruit salad
- Rice pudding
- Seasonal desserts.

Third is our classic French style flambe station offering the choice of Tia Maria or Grand Marnier flambeed crepes, waffles, pancakes & french toast with a selection of fresh fruits.

Fourth is our omelet station offering 9 different ingredients to customize your own omelet.

Fifth is our cheese & bread station offering a selection of fine cheeses sush as gorgonzola, brie, cheddar & a variety of Quebec cheeses. Along with toast, baguettes, bagels & a toaster oven to grill your bread. With butter & a selection of different jams.

Sixth is our cold station offering a selection of 6 different fresh salads, smoked salmon, prosciutto wrapped melon, avocado guacamole, smoked salmon cream cheese mouse served on bagel, salmon tartar on cucumber, a variety of Italian cold cuts & olives.

Seventh is our freshly shucked oyster bar.

Eighth is our lunch station offering roasted beef, roasted lamb with choice of sauces, shrimps, sausage, salmon, mussels, meatballs, rice, vegetables, mashed potatoes, manicotti, pasta & grilled chicken.

## There is something for every taste!

\*Certain dishes are subject to change.