



HOLIDAYS MENU

CHRISTMAS DAY BRUNCH

December 25, 2017

10 a.m. - 2 p.m.

Adult \$39, Senior \$33, Children (8-12) \$24, (3-7) \$19, (Under 3) Free

COLD ITEMS

Alberta cured meats with regional cheeses, candied nuts, grapes & dried cranberries
L2 Grill house salad with red onion, gem tomatoes, strawberries & pumpkin seed brittle
Grilled marinated vegetables
Fennel, pear, orange & blue cheese salad
Thyme roasted sweet potato salad with feta cheese
Rotelle pasta salad with sundried tomato pesto and oregano
Jerk chicken salad
Marinated mussels, shrimp & snow crab legs
Assortment of smoked & cured fish

ACTION STATIONS

Carved AAA Alberta prime rib, caramelized onion & thyme gravy
Chef attended omelet & waffle station
Flambé crepes - with variety of homemade toppings

FROM THE CHAFING DISH

Classic eggs Benedict
Maple bacon, country pork sausage with caramelized onions
Roast turkey with cranberry & sage stuffing
Duo of Fish - salmon & tilapia with clam bouillabaisse
Lyonnaise potato with fresh thyme
Buttered panache of baby vegetables

DESSERT

English banana & chocolate pudding,
Pastry Chef's selection of Christmas tortes, pies, individual pastries & mousses
Chocolate fountain
Imported & domestic cheeses
Seasonal fresh fruit

Coffee and Tea included

Groups of 8 or more are subject to 17% gratuity & 5% GST.
To make a reservation please visit flh.ca/dining or call 780-444-5538.

GRILL

