



# HOLIDAYS MENU

## NEW YEAR'S DAY BRUNCH

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, apricots, grapes & dates  
Artisan greens with watermelon radish, olives, gem tomatoes & mandarin  
Citrus kale, chickpea & cous cous salad  
Thyme roasted root vegetable salad with goat cheese  
Asian style beef & sprout salad  
Fattoush salad  
Barbequed chicken & pasta salad  
Marinated mussels, shrimp and crab legs  
Homemade gravlax

### ACTION STATIONS

Carved AAA Alberta's baron of beef with shallot & horseradish jus  
Personalized made to order omelets  
Flambé station- crepes with a variety of homemade toppings

### FROM THE CHAFING DISH

Scrambled eggs with scallions & aged cheddar  
Maple bacon and country pork sausage with sautéed peppers  
Southern fried chicken with Sriracha aioli  
Cajun red snapper with braised fennel & beans cassoulet  
Rosemary potato casserole  
Pesto marinated roast vegetables

### DESSERT

English blueberry bread 'n butter pudding  
Selection of decadent tortes  
French pastries, mousses, squares  
Chocolate fountain  
Imported & domestic cheeses  
Seasonal fresh fruit

Coffee & Tea included

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