

# New Year's Day

## BRUNCH

Tuesday, January 1, 2019 | 10 a.m. to 2 p.m.

### Prices

Adults: \$43 | Seniors: \$37 | Children: 8 to 12 years: \$26, 3 to 7 years: \$21, Under 3 years: Free

### Cold Items

- Pastry chef's creation of breads and rolls
- Alberta cured meats with regional cheeses, apricots, grapes & prunes
- Greek style salad, olives, tomato, cucumber & feta cheese
- Orange, quinoa, spinach, pistachio, bell peppers & lime yogurt dressing
- Mexican bean salad & salsa Fresca
- Niçoise salad
- Fregola sarda & chicken pasta salad, kale & pine nuts
- Marinated mussels, shrimp and crab legs
- Passionfruit gin cured salmon gravlax

### Action Stations

- Carved AAA Alberta prime rib of beef with orange sage jus
- Personalized made to order omelets
- Flambé station- crepes with a variety of homemade toppings

### Hot Items

- Scrambled eggs with chives & aged cheddar cheese
- Maple bacon and turkey blueberry sausage
- Roasted chicken with Dijon sauce
- Corn flakes crusted monk fish with garlic & sambal aioli
- Roasted potatoes and parsnip hash
- Raisin Peperonata

### Desserts

- Selection of decadent tortes
- French pastries, mousses, squares
- Chocolate fountain
- Seasonal fresh fruit
- Coffee and Tea included

### New Year's Desserts

- Chocolate almond cake
- Lemon lavender mousse torte
- Sparkling wine jelly
- Sticky toffee pudding
- Mandarin orange and pear torte
- Spiced chocolate and zucchini cake
- Walnut cake
- Pumpkin hazelnut Swiss roll
- Pear and almond flan
- Chocolate basilic
- Charlotte aux poires
- Sandkuchen
- Baiser French schnitten