



GRILL

2019 CHRISTMAS DAY BRUNCH MENU

December 25 | 10a.m. to 2:30p.m.

COLD ITEMS

- ★ Fresh baked assorted breads and rolls
- ★ Chef's assortment of European and North American cold cuts
- ★ Chef's assortment of local and North American cheese
- ★ Seasonal vegetable crudités with roasted garlic dip
- ★ Seasonal fresh cut assorted fruits with caramel yogurt
- ★ Artisan mixed greens salad, roasted beets, goat's cheese, walnuts, and citrus vinaigrette
- ★ Corn & black bean salad, shallots, peppers and parsley dressing
- ★ Barbeque chicken salad, romaine lettuce, fresh tomato and avocado
- ★ Potato salad, red onions, Dijon mustard and mayonnaise dressing
- ★ Niçoise salad (potato, tomato, green beans, olives, boiled eggs, and green leaf lettuce)
- ★ Couscous salad (onion, tomato, cucumber, cilantro, parsley and olive oil dressing)
- ★ Miso marinated PEI mussels
- ★ Kona lime tossed shrimp
- ★ Snow crab legs
- ★ Beet-root cured salmon gravlax

ACTION STATIONS

- ★ Carved AAA Alberta prime rib
- ★ Chef attended omelet & waffle station
- ★ Flambé crepes - peaches & Grand Marnier with variety of homemade toppings

FROM THE CHAFING DISH

- ★ Classic Eggs Benedict with champagne hollandaise
- ★ Scrambled eggs, spinach and parmesan
- ★ Chicken apple sausage
- ★ Maple bacon
- ★ Roasted turkey with orange & cranberry stuffing
- ★ Seafood bouillabaisse
- ★ Hasselback potatoes with saffron butter
- ★ Roasted root vegetables

DESSERT

- ★ Pastry Chef's selection of Christmas tortes, pies, individual pastries and mousses:
Pistachio and raspberry yule log, Baileys Irish Cream cheesecake, selva negra black forest cake, la bayadère - passionfruit white chocolate mousse, rhubarb compote, pistachio lime sponge
- ★ Chocolate fountain
- ★ Seasonal fresh fruit
- ★ Coffee and tea included

ADULTS	\$46.95
SENIORS	\$39.95
CHILDREN (8 TO 12)	\$28.95
CHILDREN (3 TO 7)	\$23.95
CHILDREN UNDER 3 YEARS	FREE