

Sunday, May 11, 2014 from 10 a.m. to 2:30 p.m.

\$35 per person; \$12 per child 12 and under



Assorted breads and rolls

Granola and Greek yogurt parfait

Selection of summer berries

French toast with sweet chocolate butter and maple syrup

Sun-dried tomato, corn, feta and sweet potato frittata

Eggs Benedict with Canadian ham

Arugula salad with cherries, Parmesan and almonds, sweet balsamic and olive oil

Greek salad — Tomatoes, cucumber, feta bell peppers, olives, red onion, gem leaves, Italian vinaigrette

Roasted salmon with marinated white beans, roasted tomatoes and baby spinach

Cheese ravioli, artichokes, fresh mozzarella, basil pesto

Peach-glazed porchetta (rolled stuffed pork loin and belly)

Twice-roasted smashed new potatoes tossed in Parmesan, garlic, sea salt

Fresh spring vegetable selection tossed with olive oil and garden herbs

Selection of petit four cakes (chocolate coffee and almond, strawberry cake, hazelnut and chocolate)

Mango pannacotta with pineapple and passion fruit salsa, toasted coconut

Mississippi mud pie

Lemon raspberry marshmallow tarts

Dinner will be served from 5 p.m. until 10 p.m. on Mother's Day