

MOTHER'S DAY BRUNCH

119 PER ADULT

THE BAKERY

Artisan Breads, Diamond Rolls & Flat Breads
Baked Croissants, Danishes & Pastries
Mini Bagels & Flavoured Cream Cheeses
Whipped Butter, Jams, MAC Honey & Housemade Preserves

SMOOTHIES & JUICE

Freshly Squeezed Orange, Grapefruit & Apple Juices
Green & Berry Smoothies
Wheatgrass, Dried Fruit, Chia Seed & Slivered Almond Smoothie

SEAFOOD FEAST STATION

Chilled Alaskan Crab & Prawns
Smoked Salmon, Cream Cheese, Capers, Pickled Onion
Tuna Tataki, Ponzu Dressing
Caviar on Ice, Traditional Blinis, Crème Fraîche, Egg Yolks & Whites
Sushi & Sashimi, Soy, Wasabi, Pickled Ginger
Iced Lemon-Poached Lobster Tails
East Coast Mussels & Clams in Chili Lime Dressing
House-Cured Salmon Gravlax
Hand-Shucked Oyster Selection
Red Wine Mignonette, Vodka Tomato Granite
Grilled Lemon, Marie Rosé & Cocktail Sauces

THE MARKET

Caesar Salad, Shaved Parmigiano Reggiano, Focaccia Crotons
Golden Beet & Goat Cheese Crumble, Lemon Vinaigrette
Wild & Gathered Greens with Selection of Dressings
Caramelized Squash, Chickpeas, Wilted Spinach & Tahini Sauce
Chilled Watermelon & Feta Salad
Tomato & Bocconcini Stacks, Housemade Pesto
Erdmann's Farm Roasted Vegetable Salad, Tajin Spice
Grilled Asparagus & Lemon Vinaigrette
Green Apple & Smoked Duck Breast, Orange Dressing
Truffle Deviled Eggs

MOTHER'S DAY BRUNCH

CONTINUED

DIPS & CHEESE TABLE

Baked Brie Cheese, Candied Apples & Walnuts
Vine-Ripe tomato & Opal Basil Bruschetta
Smoked Spanish Olives
Rocket Pesto & Black Olive Tapenade
White Bean & Cilantro Spread
Extra Virgin Olive Oils & Balsamic Dressings
International & Local Cheese Selection

CHARCUTERIE STATION

Housemade Pâté en Croûte & Cumberland Sauce
Foie Gras Torchon, Brioche Toast Points, Kumquat Marmalade
Local Landjäger Sausage, Prosciutto & Cotto Salami
Black Forest Ham, Bündnerfleisch, Smoked Turkey
Dried Fruits, Big Jams, Dijon & Grainy Mustards
House Pickled Vegetables, Mini Cornichons

HOT OFFERINGS

Free-Range Eggs Benedict, Canadian Back Bacon, Smoked Salmon, Chive Béarnaise
Fairmont MacDonald Pork Sausages & Crisp Bacon
Yukon Gold Potato Wedges, Pepper Sauté
Belgium Waffles, Vanilla Stone Fruit Compote & Chantilly Cream
Six-Hour Slow-Roasted Alberta Beef Short Ribs with Parsnip Curls & Whole Grain Mustard Jus
Wild Mushroom Stuffed Chicken Breast, Crisp Pancetta with Morel Jus
Herb-Crusted Halibut, Light Citrus Reduction, Rainbow Radish
Ricotta & Truffle-Stuffed Sacchetti Pasta, Spinach Cream
Roasted Root Vegetables, Tajin Spice
Savoyarde Potato, Caramelized Onions, Fontina Cheese
Seven Grain Rice & Charred Corn

OMELETS & CARVERY

Beef Wellington, Mushroom Duxelle, Black Truffle Béarnaise Sauce
Salt-Crusted Baked Whole Salmon, Lemon Dill Vinaigrette
Made-to-Order Free Range Eggs Any Style

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CONTINUED

CRÊPE STATION

French Crêpe Flambéed with Napoleon Brandy
Cherries, Bananas, Peaches, Oranges
Chocolate Shavings, Chantilly Cream

DESSERTS

Pecan Diamonds
Crème Brûlée with Caramelized Sugar Crust
Triple-Layed Chocolate Mousse Cake
Ricotta Cheesecake with Candied Lemon
Pistachio Bars
MAC Honey Panna Cotta, Berry Coulis
Zesty Lemon Tarts
Nanaimo Bars
Chocolate Ganache Tarts
European Cake Bites
Croquembouche & Grand Marnier Cream Filled Profiteroles
Tiramisu & Chocolate Coffee Sauce
Macaroons
Chocolate-Dipped Honeycomb
Warm Belgium Chocolate Fondue, Biscotti, Selection of Cubed Fruits