

# PROVINCE EASTER BRUNCH



**SUNDAY**  
**APRIL 16<sup>TH</sup> 2017**  
**10 A.M. – 3 P.M.**

**LIVE MUSIC – 10A.M.-2P.M.**

**SEASONAL FRUIT DISPLAY**

**SUPER FOOD STEEL CUT OATS**

BLUEBERRIES / ALMOND MILK / CASHEWS / GOJI BERRY

**HOUSE MADE GRANOLA PARFAITS**

**LOCAL BREADS & BAGEL STATION**

ASSORTED BAGELS/CAPERS/ONION/SMOKED SALMON/ASSORTED CREAM CHEESE/  
LOCALLY MADE BREADS/JAMS/BUTTER/  
WARM BREAKFAST PASTRIES

**OMELET STATION**

CHEF CREATED OMELETS/EGGS ANY STYLE

**FRENCH TOAST “BANANA FOSTERS”**

SLICED BANANAS/BROWN SUGAR/BUTTER/MYERS RUM

**YUKON GOLD POTATO HASH | CARAMELIZED ONION FRESH HERBS**

**ROASTED CAULIFLOWER FENNEL SOUP**

**COUSCOUS PEA SALAD**

BASIL VINAIGRETTE

**BRUSSEL CABBAGE SALAD**

APPLES/BRUSSELS/RED CABBAGE/CIDER VINAIGRETTE

**MUSHROOM & SPRING GREENS SALAD**

**WHOLE ROASTED MARY’S CHICKEN**

LEMON/ROSEMARY/THYME/PEARL ONIONS/GARLIC

**PRIME RIB CARVING STATION**

CHEF CARVED/AU JUS/BREAD ROLLS/HORSERADISH

**SALMON**

DILL AND GREEN BEAN SPRING RICE

**“SWEETS”**

**CHEF INSPIRED INDIVIDUAL TREATS**

TRUFFLES / PETIT FOURS / MACAROONS / PEEPS  
LEMON & BLUEBERRY CUPCAKES  
ASSORTED COOKIES

**\$45 ADULTS | \$19 KIDS 12 & UNDER | UNDER 3 COMPLIMENTARY**

PLUS TAX & 18% GRATUITY  
COMPLIMENTARY VALET PARKING OFF CENTRAL AVE.