

SUNDAY BRUNCH

12:00PM – 2:30PM

THREE COURSE MENU

Bread Basket of Scones, Croissants & Muffins served with Clotted Cream, Bonne Maman Preserves, Honey & Butter.

STARTERS

Fresh Fruit Medley

Mixed Berries, Sliced Melon, Pineapple

Red Quinoa Porridge

Mixed Berries, Banana, Vanilla, Toasted Almonds, Almond Milk

Lemon Ricotta Crepes

Homemade Granola

(Gluten Free Available)

Greek Yoghurt

Smoked Atlantic Salmon

Cucumber, Red Onion, Bagel Chips, Cream Cheese

MAIN COURSE

Arugula Salad

Shaved Carrots, Radish, Cucumber, Roasted Tomatoes,

Lemon Pepper Vinaigrette

Choice of Filet Mignon or Grilled Chicken

Black Truffle Eggs Benedict

2 Poached Eggs over English Muffins, Canadian Bacon/Spinach,

Hollandaise, Freshly Shaved Black Winter Truffle

Egg White Frittata

Spinach, Mushroom, Gruyere Cheese

Chicken BLT

Thinly Sliced Grilled Chicken, Applewood Smoked Bacon, Avocado,

Bibb Lettuce, Beefsteak Tomato Slice topped with a Farm Fresh Egg

on Rosemary Focaccia.

Fries or Organic Mixed Field Greens

Steak/ Salmon & Eggs

Grilled 4 oz. Filet Mignon,

Two Farm Fresh Eggs (prepared any style)

Herb Roasted Yukon Gold Potatoes, Grilled Tomato

Tuna Niçoise Salad

Haricot Verts, Fingerling Potatoes, Seared Rare Tuna, Tomatoes,

Olives, Egg (Hard Boiled or Poached) all on a bed of Bibb Lettuces

with Herb Vinaigrette

Scrambled Eggs

Farm Fresh Eggs,

Fine Herbs, Torus Cheese

Seasonal Vegetable Omelet

Grilled Tomato, Herb Roasted Yukon Potatoes

Whole Wheat Waffle

Organic Blueberries, Maple Syrup

Brioche French Toast

Sweet Spiced Butter

Arabelle Burger

Caramelized Onions, Avocado, Brie.

Choice of Fries or Organic Mixed Field Greens

DESSERTS

Passion Fruit Cheese Cake

Crème Brûlée

Seasonal Sorbets & Mixed Berries

Cheese Plate

\$49.00 Per Person

COCKTAIL COLLECTION

21

Bloody Mary

We start with a measure of Vodka add some Tomato Juice, Horseradish, Dijon Mustard, bitters and a Secret Ingredient to make this Mary Spicy and Delightful. Just a perfect Brunch Companion

Bellini

This Venetian favorite has a perfect mix of Peach Nectar and Prosecco Sparkling Wine

Valmont-Hike in the Glacier

Two measures of Grey Goose, a Splash of Cointreau and Blue Curacao topped with a measure of St Germaine, Elderflower Liqueur makes this hike as memorable as the Alps.

Kir Royal

Felix Kir could have never imagined that his drink would become a favorite around the world, with many variations. A perfect mix of Champagne and Crème De Cassis offers a refreshing start to any evening

Lover's Concerto

We start with a muddle of Rosemary, an Orange Slice and 3 cloves. Then two measures of Patron Reposado, lemon juice, simple syrup are added to this flavor extract. All ingredients are double strained and a splash of soda and Malbec wine is floated on the top

Guava Moscow Mule

This is the cocktail that heralded the start of the vodka craze...Here we take a large measure of Russian Standard Vodka delicately churned with guava and lime juices, topped with spicy ginger beer, served in an authentic copper mug

Kiwi Kiss

This stunning original is started with muddled Kiwi, a dash of Combiar Kummel, a measure of Ketel One Citroen and Apple Liqueur are added and strained into a glass, topped with Prosecco

Cranberry Cordial

A measure of Nolet's Gin combined with two measures of Cranberry Essence is the base of this delight. It's finished with Fresh Lemon and a Rosemary Sprig