



menus

lunch|brunch

brunch canapes & hors d'oeuvres

- challah french toast triangles w/ maple syrup for dipping ●
- mini blueberry pancakes garnished with chantilly crème ●
- scrambled egg tartelets (garnished w assortment of chives, pancetta, salmon roe) ●
- blue moon:** blueberries & bananas smoothie shooter ●
- morning sunrise:** mango smoothie shooter ●
- stuffed crêpes with ricotta cheese, currants & vanilla ●
- buffalo mozzarella & heirloom tomatoes topped with basil, chervil & olive oil ●
- salmon grave lax in cucumber cups with toasted sesame seeds & preserved lemon ●
- bite sized savory crêpes with wild & domestic mushrooms & french brie ●
- peking duck spring rolls with chinese cabbage & scallion stuffing ●
- asparagus & goat cheese baked in leafy pastry shell with dill & cracked pepper ●
- toasted walnut bread with gorgonzola & fig compote ●
- goat cheese baked in crisp pastry with cracked pepper & pistachios ●
- pink grapefruit segments, cashew and toasted coconut salad ●
- cheese tartelette topped with sundried tomatoes ●
- savory spinach & ricotta herb crêpe ●
- fresh figs with rosemary mascarpone rolled in imported san denielle prosciutto ●
- mini quail egg florentine with bernaise mayo ●
- grilled chevre fritatta garnished with a ½ cured tomato ●



salads + starters

- frisse and chicory salad with soft center egg, crispy lardoons, toasted crusty bread , champagne dressing ●
- mini quiche with roasted sweet onions and cheddar, oven roasted new potatoes ●
- baked ricotta with tomato ceviche, basil, garden herbs, edible flowers and extra virgin olive oil & fleur de sel ●
- wild and domestic mushroom salad with rocket, oven dried tomatoes, and grilled rosemary focaccia ●
- watermelon, cantaloupe, asian pear, cucumber salad, aged greek feta cheese, nicoise olives and micro greens ●
- salmon tartare, cucumber salad and salmon caviar ●
- mini belgian waffles, assorted berries and vanilla whipped cream ●
- mini lemon and ricotta crepes, served with sun-dried cherry compote and sliced strawberries ●
- challah french toast, seasonal berries and rum whipped mascarpone cream ●
- rocket and mission fig salad, vegetable chips and gorgonzola crostini ●
- goat cheese baked in crisp pastry with a warm pepper salad and olive poached garlic ●
- smoked duck breast with watermelon & watercress, drizzled with a honey champagne dressing ●
- potato & leek latkes with smoked salmon, crème fraîche, salmon pearls, grilled lemon and garden chives ●
- lobster and citrus salad with chervil, avocado, sweet onion, and grape seed oil dressing ●

m a i n s f r o m b r u n c h t o l u n c h

browned butter scrambled eggs
accompanied by a freshly baked butter-croissant
topped with a chive hollandaise sauce

individual frittata with onions, mushrooms, and feta cheese
accompanied by rosemary scented roasted potatoes

traditional eggs benedict, drizzled with hollandaise
accompanied by organic greens in a balsamic vinaigrette

butternut squash ravioli
with roasted oranges and sage sauce

market mushroom risotto
topped with deep fried leeks and parmesan cheese

ravioli with sweet potatoes
sheep milk ricotta and tomato coulis

steamed ginger chicken
served with pancetta and fresh seasonal risotto, accompanied by steamed asian greens

schmaltz glazed capon breast in a porcini mushroom sauce
with whipped potatoes and green beans in pine nut butter

whole roasted duck accompanied by roasted parsnip, yellow yams
served with a cranberry compote stuffed apple

grilled striped bass
served with yukon gold mash, lemon salad and sun dried tomato dressing

beef tenderloin on toasted crouton with soft poached egg and béarnaise sauce
accompanied by tandoori masala hash browns and a bundle of watercress leaves

roasted rack of lamb with mediterranean spices
served with couscous, parsley salad and cucumber raita

veal medallions topped with a porcini aioli
accompanied by baked potato, pencil beans and roasted bell peppers

plated desserts

- tahitian vanilla crème brûlée with crunchy caramel crust
- classic apple tart tatin with Armagnac crème fraîche or cinnamon ice cream
- filo baked pear with crème anglaise and blackcurrant sorbet
- caramel mousse: with cognac sautéed pears and cognac soaked sponge cake
- warm black mission fig and raspberry crostata
- individual apple crisp tart with homemade ice cream
- panna cotta accompanied by preserved fruit compote
- passion fruit mousse served with vodka marinated raspberries
- pear tart with poire williams sorbet
- vanilla panna cotta scented with lemon zest accompanied by a sun dried cherry compote
- tiramisu: lady fingers soaked in espresso and rum, layered with mascarpone



fresh fruit & berries

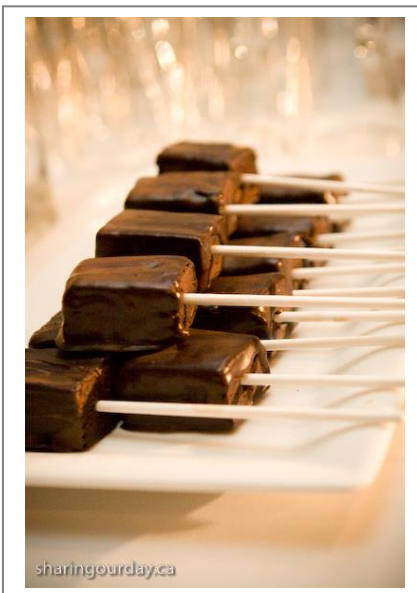
strawberries, blueberries, raspberries, blackberries
 grapes, kiwi, pineapples, melon

sweet delights

- mini mousse cakes ● a combination of sponge cake and whipped mousse
- mini fruit tarts ● shortbread crust with crème tutti, topped with fresh fruit
- macarons ● a classic french delicacy – raspberry, lime, mocha
- mini lemon tarts ● shortbread crust with tangy lemon curd
- mini éclairs ● cream puff filled with vanilla or chocolate pastry cream
- truffles and biscotti ● a classic accompaniment for coffee
- organic maple sugar “lollipops” ● melt in your mouth
- mini chocolate-raspberry tarts ● shortbread crust with raspberry chocolate ganache
- crème brûlée in espresso cups ● cinnamon espresso or grand marnier with orange zest
- toasted marshmallow “lollipops” ● dipped in chocolate and covered in a toasted meringue
- double fudge brownie “lollipops” ● coated in a crusty double chocolate shell (white, then dark)
- dipped strawberries ● in dark *Valrhona* chocolate

cookies, squares & bars

- chocolate chip cookies ●
- oatmeal raisin cookies ●
- peanut butter chocolate cookies ●
- ginger molasses cookies ●
- coffee, toffee + chocolate cookies ●
- salted caramel brownies ●
- pecan butter bars ● pecan filling baked on a flaky pastry crust
- honey date bar ● rolled oats, brown sugar with a chewy date filling
- lemon bars ● tangy lemon curd on a shortbread cookie crust, dusted with icing



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