

EASTER BRUNCH

Sunday April 5, 2026
7:00 am - 2:00 pm

OPTIONS

BUFFET

OUR BUFFET
W/ A CHOCOLATE FOUNTAIN

Specialty coffee included

\$29 per adult
\$15 for children

FULL

BUFFET + 3-COURSE
TABLE D'HÔTE

Mimosa and a specialty coffee
included

\$65 per adult
\$33 for children

TABLE D'HÔTE

TABLE D'HÔTE ONLY

Mimosa and a specialty coffee
included

\$45 per adult
\$23 for children

STARTERS

OYSTER TRILOGY a precious moment

Poached oysters, Wagyu striploin, sunny-side quail egg, fresh herbs and gold

QUAIL & WAFFLE

Roasted quail Southwest style, crispy house-made waffle, Spanish onion butter, sage-reduced meat jus

MAIN COURSES

BOREAL BÉNÉBANIQUE

Confit arctic char, leek fondue, celeriac velouté with lemony Sherry, roasted Ratte potatoes, Italian-style tabbouleh

WOODLAND BÉNÉBANIQUE

Crusted smoked duck tataki, Dubarry béarnaise with Île-aux-Grues cheddar, roasted Ratte potatoes, marinated vegetables

DESSERT

CHAMPAGNE & BOURBON VANILLA CRÈME BRÛLÉE

Silky Bourbon vanilla custard, brut Champagne reduction, delicate caramelized crust