

casual fine dining on campus

Sunday, May 12, 2013

served from 11:00 am to 2:00 pm



Mother's Day Brunch

Quinoa tabbouleh

Spinach cobb salad, brown derby dressing

Heirloom vegetables & mixed green salad, basil citrus vinaigrette

Celery root & apple slaw with chestnut thyme vinaigrette

Chef Richard's brined & smoked salmon

Laksa poached shrimp

Scallop ceviche

Crab cakes with basil aioli

Fresh shucked oysters, blood orange mignonette

Made-to-order omelettes

Carved "Hayter's Farm" roasted turkey breast

Baked French toast with in-house made Niagara peach preserves

Artichoke, lemon & chèvre frittata

Salmon béarnaise mousseline

Sausage & bacon

Yukon Gold potatoes O'Brien

Asparagus & yellow bean sauté

Dark chocolate & banana mousse

Strawberry pavolova with candied rhubarb

Assorted cakes, squares & fresh fruit

\$26.95 PLUS TAX AND GRATUITY

Please note tables of 6 or more requesting separate cheques will be subject to 20% gratuity

Please notify your server regarding any dietary concerns

Call **888-4567, ext. 33801** for reservations

University Club