



INN ON THE TWENTY

Mother's Day Brunch

May 12th, 2019, Sunday, 10am To 3pm

\$42 Adult - \$20 Children Plus Tax

Reservations Required

Selection of Fresh Baked Breads, Croissants and Mini Quiches

SALADS

Local Hothouse Mixed Greens, Choice of Dressings and Vinaigrettes

Baby Gem Salad, Bacon Bits, Parmesan Cheese, Creamy Buttermilk Dressing

Roasted New Potato Salad, Pommery Mustard Mayonnaise, Hardboiled Eggs, Spring Chives

Five Bean Salad, Red and Yellow Peppers, Champagne Vinaigrette

Cucumber Salad with Pickled Red Onion, Lime and Cilantro

Tomato Salad with Bocconcini Cheese, Basil, Extra Virgin Olive Oil, Balsamic Vinegar, Cracked Black Pepper

Roasted Beet Salad, Dill, Hazelnuts and Sherry Vinaigrette

Selection of Veggies with Assorted Dips and Dressings

PLATTERS

Selection of Canadian Cheese, Toasted Baguette Crostini's, Preserves and Pickles

Roasted Red Peppers, Mixed Olives, with Sherry Vinaigrette

House Made Country Pork Pate, Marinated Spring Radishes

Selection of Charcuterie and House Cured Meat, Gherkins & Kozlik's Mustard

Whiskey Cured Atlantic Salmon, Capers Berries, Pickled Red Onion & Dill Crème Fraiche

Deviled Eggs

HOT ITEMS (From The Kitchen)

Whole Roasted AAA Beef Striploin, Roasted Garlic Mashed Potato, Asparagus, Cabernet Jus

Pan Seared Atlantic Salmon, Fingerling Potato, Buttered Spinach, and Dill Beurre Blanc

Roasted Chicken Breast, Scalloped Potato, Heirloom Carrots, Mustard Jus

Eggs Benedict, Peameal Bacon, Toasted English Muffin, Hollandaise

Eggs Florentine, Sautéed Spinach, Toasted English Muffin, Hollandaise

Pancakes or French Toast With Whipped Honey Butter and Maple Syrup

OT20 DESSERT TABLE

Domestic and Tropical Fruit Platter