



# DELUXE BREAKFAST BUFFET

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FRESH BAKED PASTRIES - DANISHES, CROISSANTS, CINNAMON PASTRIES | N, V

CHEFS SELECTION OF LOCAL AND IMPORTED CHARCUTERIE WITH LOCAL CHEESES SMOKED OLIVES, MARINATED KALAMATA, ASSORTED PICKLES

FRESH FRUIT PLATTER | VG, GF

YOGURT AND GRANOLA PARFAITS WITH FRUIT COMPOTE | V

STRAWBERRY ARUGULA SALAD - FARMHOUSE GOAT CHEESE, TOASTED ALMONDS, STRAWBERRY YOGURT DRESSING | N, V

SMOKED SALMON PLATTER WITH CLASSIC FIXINGS

SCRAMBLED EGGS | DF, GF

MAPLE SMOKED BACON | DF, GF

COUNTRY HASH BROWNS | VG

MUSHROOM RAVIOLI - ONION SOUBISE, MUSHROOM CONSERVA | V

FRIED CHICKEN AND WAFFLES WITH CHIPOTLE HONEY

## AFTERS

LOCAL PIES, CHOCOLATE GANACHE JARS, CLASSIC SQUARES

COFFEE & TEA

APPLE & ORANGE JUICE

OUR EXECUTIVE CHEF RESERVES THE RIGHT TO CHANGE MENU ITEMS AS NATURE OR MARKET MAY DICTATE.