



CREEKSIDE~DINING

Sunday Brunch

HOR D'OEUVRES

- PRAWNS MEUNIÈRE 20 with butter, garlic, meyer lemon, vin blanc
- SEA SCALLOPS 20 seared day boat scallops, light saffron herb cream, puff pastry
- LOBSTER TAIL 38 poached cold water lobster, lime beurre blanc
- FOIE GRAS 34 duck foie gras, winter citrus reduction, duck stock
- CAVIAR buckwheat blini, house cultured crème fraîche, capers, sweet onion, GV farm eggs
- IMPERIAL OSETRA 200 KALUGA 120 SIBERIAN 90

SALADE

- LA FORET 15 bay shrimp, GV farms kookaburra spinach, shaved radicchio, red pepper vinaigrette
- SALADE FRANÇAISE 14 butter lettuce, marinated cucumber, shaved radish, mustard tarragon vinaigrette
- SMOKED SALMON 17 GV Farms chiogga beets, cucumber, capers, red onion, red pepper vinaigrette

ENTREES *entrée prices include assorted fresh fruit, cheese, marinated mushrooms, hearts of artichokes, and prawns*

- AHI TUNA 40 lightly peppered and grilled, served in horseradish & thyme sauce
- SALMON 38 poached in salmon broth with chambord and port wine sauce
- VEGETARIAN PASTA 28 linguine and vegetables sautéed with olive oil herbs & sun dried tomatoes
- TORTELLINI 30 aged garlic, cream and porcini mushrooms
- LINGUINE 46 linguine, scallops, prawns, white wine, garlic, lemon thyme and lite tomato sauce
- QUAIL 40 roasted with huckleberry brandy sauce
- LOBSTER RAVIOLI 36 house-made lobster ravioli, meyer lemon, lobster butter, chervil, chives
- PAIN PERDU 26 brioche french toast with orange and cardamom, pure maple syrup, creme fraîche.
- BENEDICT 29 english muffin, GV farm eggs, Canadian bacon, hollandaise sauce
- BREAST OF CHICKEN 35 mushrooms, champagne cream sauce
- VEAL 45 shiitake mushrooms, calvados brandy cream sauce
- RACK OF LAMB 54 garlic and rosemary roasted Australian lamb, natural jus, tarragon mustard
- ELK 60 roasted New Zealand elk loin, portobello cognac demi glaze reduction

DESSERTS

- CARAMEL CUSTARD 12
- CHOCOLATE TRUFFLE TORTE 12
- AMARETTO CHEESE CAKE 12
- MIXED BERRIES 12 *with crème anglaise*
- CRÈME BRÛLÉE 12
- COMBINATION 14 *dark chocolate torte, amaretto cheese cake and crème brûlée*
- SOUFFLÉ GRAND MARNIER 14 - *minimum of two orders - 28*

not all ingredients of every dish are listed
corkage fee \$35 for each 750 ml.
not responsible for lost or stolen articles
no personal checks accepted