

## NEW YEAR'S DAY BRUNCH

JANUARY 1, 2025 FROM 12PM-2PM.

**Brunch Cocktails** 

Muddles and Bubbles - Prosecco with Berries & Fresh Juices OR Pickled Caesars

Classic Eggs Benedict

Prosciutto, English Muffin, Pasture Raised Poached Eggs, Lemon Hollandaise

Sides

Double Smoked Bacon, Farmers' Pork Breakfast Sausage, Hash Brown Potatoes

**Belgian Waffles** 

Whipped Cream, Salted Caramel, Belgian Chocolate, Strawberry, Canadian Maple Syrup

**Omelette Bar** 

with Seasonal Vegetables, Cheese and Pasture Raised Eggs

**Fresh Baked Goods** 

Almond Croissant, Pain au Chocolat, Cream Cheese Glazed Cinnamon Rolls, Chocolate Glazed Coffee Cake, White Cheddar & Bacon Scones

**Nosh Board** 

Dips and Spreads, Cured Meats, Cheese, Pickled Vegetables, Honeycomb, Olives

**Beet Salad** 

Pickled Beets, Greens, Orange, Dill, Whipped Feta, Everything Bagel Crunch, Citrus Vinaigrette

**Farro Salad** 

Corn, Tomato, Feta, Mint, Dill, Red Pepper, Sunflower Seeds

**Arugula Pesto Potato Salad** 

Roast Mini Potatoes, Spring Onion, Grainy Mustard, Citrus, Basil, Radish

Karrage Chicken Bao Buns

Sriracha Mayo, Kewpie Mayo, Pickles, Cilantro, Sesame Green Onion

Rurrata

Olton's Bacon, Fermented Beet Root, Roasted Squash, Sage Olive Oil, Hazelnut

Slow Roasted Prime Rib of Beef & Rack of Lamb

Chermoula, Cauliflower, Skordalia, Root Vegetable Hash, Sautéed Kale, Savoury Granola

**Duck Confit** 

with Wild Jam, House Pickles, Veal Jus, Sea Buckthorn, Seed Cracker

Scallop & Shrimp

Seared Scallops, Kadaifi Shrimp, Farro, Sea Parsley, Chimichurri,

Oysters

with Champagne Mignonette, Horseradish, Tabasco, Lemon

**Festive Desserts** 

Bailey's Irish Cream Dark Chocolate Tart
Strawberry & Cream Trifle
Mulled Wine Cheesecake
Mont Blanc Tarts
Spiced Honey Cake with Blood Orange Curd
Chocolate Caramel Coffee Praline Slice

\$100 Adults | \$35 Kids Ages 6-14 | Free for Kids 5 and Under Plus taxes & gratuity. Pay at time of booking. For Reservations: Call 902.425.1986 or Email slewis@princegeorgehotel.com