

Poets Cove

RESORT & SPA

Mother's Day Brunch

Sunday, May 11th, 2008

Assorted Fresh Chilled Juices
Variety of Freshly Baked Croissants, Muffins and Pastries
Seasonal Fresh Fruit Platter, Honey and Fruit Preserves

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Caesar Salad with Traditional Accompaniments
Wild and Gathered Baby Greens with House Vinaigrette
Smoked Salmon, Chilled Prawns, Gravlax and Garlic Wine Infused Mussels
Assorted International and Local Deli Meats and Cheeses

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Traditional Eggs Benedict with Canadian Back Bacon
Waffles with Maple Syrup, Berry Coulis and Chantilly Cream

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Sea Salt and Cracked Pepper Crusted Whole Roasted Top Sirloin
Carved and Served with Whiskey Scented Dijon Jus

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Boneless Breast of Grilled Chicken
Glazed with Teriyaki Sauce and Slow Roasted

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Wild Sockeye Salmon Filet Infused with Lemon, White Wine and Dill
Served with Chipolte Scented Butter Sauce

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Chef's Choice Potatoes and Rice Pilaf
Market Fresh Seasonal Vegetables
Freshly Baked Rolls and Butter

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Chef's Choice of Selected Desserts
Moonbean's Coffee/Mighty Leaf Teas

\$32 per person