

mother's day brunch

sunday, may 12, 2019

to start

HOUSE MADE PASTRIES AND SCONES

served family style with condiments

entree

choice of:

'CHICKEN AND WAFFLE'

cauliflower waffle, fried chicken, spicy garlic butter syrup

PEANUT BUTTER BANANA PANCAKE

candied macadamia nuts, butter + syrup

'CRAB' BENEDICT

*mock crab, guacamole, furikake, citrus tobiko hollandaise,
poached petersons' upland farm egg on an english muffin*

BEEF BOURGUIGNON

*red wine braised beef short rib, goat cheese polenta,
apple wood bacon, fried onion*

POTATO LATKE + SALMON

*crispy potato pancake, smoked salmon, horseradish cream,
capers, spanish onion, herb salad*

'OKONOMIYAKI'

*shredded cabbage, bacon, wasabi mayonnaise,
katsuobushi, shiso, house okonomi sauce*

STAGE PATATAS BRAVAS

*choice of bacon or portuguese sausage, crispy red potatoes,
togarashi mayo, tobiko, furikake, katsuobushi,
two petersons' upland farm eggs*

POUTINE FRIES

*star anise gravy, fried portuguese sausage bits,
petersons' up egg, shaved gruyere*

dessert

choice of:

VALRHONA CHOCOLATE BREAD PUDDING

*nutella powder, vanilla whipped cream,
raspberry hibiscus creme anglaise*

JAPANESE COTTON CHEESECAKE

*blueberry yuzu compote, elderflower whipped cream,
vanilla bean tuile*

SPICED CARROT ICE CREAM CAKE

*butterscotch ice cream, salted caramel sauce,
buckwheat crumble*



~55 per person

**please note that this menu is subject to change, based on availability of products*