

PORTALS

Mother's Day at The Lodge

"A living memory of Lavender"

Brunch Menu | May 11th, 2008 | 10am – 3pm

Continental Breakfast Table

Vast array of Freshly Baked Muffins, Danish and Croissants
House Made Granola and Cream
Seasonal Sliced Fruit ~ Watermelon, cantaloupe, honeydew, pineapple, strawberries

Pacific Seafood Table

Chilled Prawns with Cocktail and Orange Marmalade Horseradish
Grilled Salmon on Hari Cot Vert Salad
Gravlox Salmon, Smoked Mussels, Clams and Scallops
Garnishes ~ Sieved Eggs, Diced Tomatoes, Diced Onions, and Capers

Salads and Antipasto

Caesar Salad with Pecorino Romano
Rosemary Marinated Olives and Artichokes
Grilled Mediterranean Vegetables
Cucumber, Tomato and Bermuda onion Salad
Tortellini and Sundried Tomato Salad
Smoked and Cured European Style Meats
International and Domestic Cheeses
Artisan Breads

From the Carvery

Prime Rib of Beef
Roasted Loin of Pork with Apple-Raisin Chutney

Omelets and More

Farm Fresh Eggs and Omelets Prepared to Order
Served with Mushrooms, Peppers, Onions, Ham, Spinach, Cheddar Cheese
Belgian Waffles, Fruit Compote, Whipped Cream, Maple Syrup
Roast Cornish Hen with Pearl Onions and Bacon
Vegetables Normandy with Herb Butter
Yukon Gold Potatoes

Desserts

Miniature French Pastries
Chocolate Mousse, Apple Tart
Passion Fruit Crème Brûlée
Truffles and chocolates

\$30.00 Adults & Seniors | \$14.00 - 5yrs old to 12yrs old | Free - 4yrs old and younger