



SEAFOOD BRUNCH

\$75/PP

COMPLIMENTARY MIMOSA

Chilled Shellfish

prawn cocktail, marinated mussels & clams
wild pink scallops

Tuna & Crab Poke

avocado, kaiso seaweed, shaved red onion, scallions
sesame seed, bruno chips

ALL YOU CAN ENJOY OYSTERS

lemon mignonette, calabrian chili,
fresh horseradish

VERBIAGE AND CHAMPAGNE PACKAGES FOR THE LEFT SIDE

Burrata Salad

radicchio, endive, fall orchard fruits, smoked squash, tomatoes
pomegranate, candied walnut, mandarin balsamic dressing

Salmon Lobster Benny

salmon and lobster salad, bottarga hollandaise
fraser valley sausage and bacon

Liege Waffle

pistachio mascarpone cream, wild berry compote

Crispy Brussels Sprouts

marcona almonds, calabrian chili crunch, parmesan

Truffle Potatoes

smash fried, garlic truffle butter, parmesan
herbs, green peppercorn aioli

DESSERT

Petit Four & Macaron

lemon macaron, chocolate truffle, pistachio sable
strawberry marshmallow