

Mother's Day Three Course Brunch

Appetizer

Gourmet Muffins to Share

Raspberry White Chocolate Cheesecake Streusel

or

Aged White Cheddar, Jalapeno, & Spring Chive with Bacon Jam

Main Course

Southwest Eggs Benedict Quiche

Filled with chorizo sausage, caramelized onion, & avocado, topped with chipotle hollandaise sauce, served with home fried potatoes.

or

Tall Trees Stuffed French Toast

Filled with mixed berry cream cheese, topped with Chantilly cream and Muskoka maple syrup, served with a side of bacon.

or

Chili Lime Shrimp Tacos Topped With Cilantro Crema

Pickled daikon radish and sweet onion, grilled pineapple salsa, served with side green salad.

or

Prosciutto Gourmet Grilled Cheese Served on

Multigrain Grain Bread

With Canadian brie, aged white cheddar, arugula, and balsamic reduction, with Tall Trees Sweet potato cheddar ale soup.

Dessert Course

House-made Profiterole

With Belly's Chocolate dipped strawberry Ice Cream

& warm chocolate ganache

\$45.00 per person (plus tax)



SPRING MENU 2022