

Easter

DINNER

\$55/person

1st Course

Cream of Asparagus Soup **GF**

Asparagus Spears, Crème fraiche

2nd Course

Veal Osso Buco **GF**

*Creamy Polenta, Spring Veggies, Golden Onions,
Mint & Thyme Gremolata*

3rd Course

Key Lime Meringue Tart

Wild Mint, Berry Coulis, Whipped Cream

Dinner is to be picked up in the lobby on April 2 & 3 from 5 PM to 10 PM | Order must be placed by March 30, 2021 at 12 PM | Applicable taxes apply

Call 416-548-8130 to Order





BRUNCH

\$29/person

Breakfast Pastries

Croissant, Muffin & Danish

Freshly Squeezed Orange Juice

Fruit Cup

Eggs Benedict

Sourdough, Spinach, Asparagus, Mushrooms, Poached Organic Eggs in Hollandaise.

or

Sourdough, Ham, Roasted Mushrooms, Poached Organic Eggs in Hollandaise.

Sides

House Spiced Potatoes

Crispy Bacon – 2 slices

Brunch is to be picked up in the lobby on April 3 & 4 from 10 AM to 12:30 PM | Order must be placed by March 30, 2021 at 12 PM | Applicable taxes apply

Call 416-548-8130 to Order