

# Sunday Champagne Brunch

Enjoy our well-known and award winning Sunday Champagne Brunch set in the English Room. Guests are invited to sample many of the chef's creations with the traditional fare as well as new, inspirational creations.

The Sunday Brunch makes a great dining experience and should be shared with friends and family. As a guest, our price is \$38.00\* per adult and \$19.00\* for children 12 and under. Gift certificates are also available.

\*Prices subject to change.

## Contact Information

**Phone: 1-800-788-9480**

### **Here is a Description of the Dining Menu:**

Immerse your senses in the fragrant aroma of sweet maple syrup, which intermingles with the exotic herbs and spices used to season the savory dishes. Behold the buffet table, adorned in crisp damask linen, silver, and fine china, with its flourish of brilliant colors in the artistic presentations of the food and exquisite bouquets of fresh flowers, reminiscent of Queen Victoria's gardens. To enhance your senses further, the provocative notes of Vivaldi, Beethoven, Mozart, and other fine composers revel in the air to envelop you with tranquility. Let the epicure in you indulge your taste buds in experiencing our master chef's innovative dishes and of course, the unlimited river of gold - our fine champagne.

There are various stations to tantalize all diverse palates, such as salads, fresh fruits, seafood, cheeses, grilled vegetables, meat carving, and fresh pastries created by our talented and skillful pastry chef.

Relish the salads from various countries of the world such as Tabouleh, Caesar, and tangy Calamari to name a few. The abundance of fresh seafood is almost overwhelming, from delectable oysters, jumbo shrimp, crab, to a variety of fish like peppered salmon, white fish, and lake trout all smoked in-house and specially our renowned gravlox, cured in-house to perfection. The carving station will satisfy any meat lover with our juicy prime rib, succulent turkey, roasted Bavarian ham, and Australian lamb loin so tender; it melts in your mouth. It would be sinful to forego the sampling of the imported pates such as the venison and Provencal, and it is definitely worth your while to succumb to the dessert table. This piece de resistance is laden with mountains of juicy strawberries bathed in European chocolate, heavenly European cakes and pastries such as Tiramisu, mousses, and tarts, baked fresh in the morning.