



easter brunch

ADULTS \$98 || CHILDREN UNDER 12 \$38

chilled

PASTRIES ^v

sweet & savoury scones, blueberry muffins, butter croissant

FRESH FRUIT PLATTER ^{v, GF}

seasonal garnish

SMOKED SALMON ^{GF}

capers, lemon, pickled onion, dill

BURRATA SOURDOUGH TOAST ^v

walnuts, salsa verde, Working Culture sourdough

POACHED PRAWNS ^{GF}

cocktail sauce, lemon

FORAGED & FARMED SALAD ^{GF, v}

local greens, salal berries, Nostrala, honey & spruce vinaigrette

hot

VANCOUVER ISLAND FARM SCRAMBLED EGGS ^{v, GF}

GLUTEN-FREE BUTTERMILK WAFFLES ^{v, GF}

berry compote, chantilly, candied walnuts

HOUSEMADE BREAKFAST SAUSAGE, BACON & HAM ^{GF}

POTATOES COURTNEY ^{GF}

TCR ranch, duck fat

HASHBROWNS ^{GF, v}

CARVING STATION

Alberta AAA beef striploin, wild mushrooms, bordelaise

sweets

SELECTION OF SWEETS

from our pastry kitchen

THE Courtney Room

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN