

restaurant week brunch  
august 19<sup>th</sup> and 20<sup>th</sup>  
whole table must participate  
served family style



limited a la carte menu available  
\$25 bottles of sparkling  
or sparkling rose  
\$10 signature drinks

## 22\$ 6-course chef's tasting

please allow at least 45 minutes to enjoy

### first

#### breakfast parfait

grade a maple syrup, greek yogurt, house granola, blueberry black currant compote

### second

#### truffled egg

applewood smoked bacon

### third

#### empanada

roasted chicken, corn, pimenton

### fourth

#### house meat and cheese spreads

liver mousse, bacon jam, herb ricotta, accoutrements, crustinis

### fifth

#### pork belly hash

polyface belly, crisp potato, garlic, scallions, gruyere

### sixth

#### honey cake

whipped lemon sour cream, blueberries