

BRUNCH MENU

APPETIZERS

OUR PREMIER SMOKED SALMON
Served with Toast Points, Crème Fraiche

CASSIS POACHED PEAR & LA PERAL CHEESE SALAD
Toasted Walnut Vinaigrette

SMOKED FISH & BAGEL PLATTER
Smoked Salmon, Smoked Sable & Accompaniments

CURED & MARINATED PETROSSIAN HERRING SAMPLER

DUCK CONFIT RISOTTO
Wild Mushrooms, Black Truffles & Fines Herbes

ENTREES

CAVIAR TRANSMONTANUS USA OMELETTE
Crème Fraiche & Fingerling Potatoes

VANILLA ORANGE FRENCH TOAST
*Fresh Berry Salad, Mascarpone Cream,
Grand Marnier Orange Sauce*

WEST COAST STURGEON BURGER
Zucchini Fries, Caviar Crème Fraiche

EGGS BENEDICT WITH SMOKED SALMON
Sautéed Baby Spinach

SEARED WILD SALMON
Roasted Butternut, Smoked Sturgeon Hash

GRILLED HANGER STEAK
Fried Egg & Crushed Herbed Potatoes, Port Wine Reduction

DESSERTS

CRÈME BRULEE
Biscotti

PETROSSIAN SIGNATURE CHOCOLATE COULANT
Vanilla Ice Cream

SEASONAL FRUIT TART