

perspectives

Clifford Lyness, Cuisine



HOT BUFFET

Scrambled Eggs

Maple Smoked Bacon

Country Sausage

Buttermilk Pancakes

Vanilla Infused Real Maple Syrup, Fruit Compote

Baked Cheese Cannelloni

Baby Spinach, Feta Cheese, Rose Sauce

Roasted Herbed Potatoes

Fresh Rosemary, Sea Salt, Cracked Black Pepper, Olive Oil

Pan-Fried Pork & Shrimp Dumplings

Ponze, Hoisin, Sambal, Scallions

Perspectives Vegetable Medley

Ever-Changing Selection

Citrus Marinated Roasted Chicken

Orange, Lime, Thyme, Garlic

Baked Filet of Salmon

Charred Lemon, Togarashi, Basil

Beef Bourguignon

Smoked Bacon, Pearl Onion, Mushroom

Sweet & Sour Pork

Crispy Pork, Pineapple, Onion Pepper Sauce

ACTION!

Omelets!

Made To Order

Choose From the Many Fresh Ingredients Offered

AT TABLE

Eggs Benedict

Poached Hen's Egg on a Toasted English Muffin

Shaved Virginia Ham, Hollandaise Sauce

please ask your server for your order

SOUP

Created daily with seasonal ingredients

Sunday 9:30am to 2:00pm

Prices are exclusive of taxes and gratuities

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BICED

Chilled Shrimp

House-Made Cocktail Sauce

Smoked Fish

Trout, Salmon, Mackerel

Curried Mussels

Chef's Garnishes

Sushi

Assorted Maki Rolls Made In-House

Soy, Wasabi, Pickled Ginger

COLD BUFFET

Lox

Shaved Onion, Capers, Chives, Whipped Cream Cheese, Mini Bagels

Composed Vegetables

Rocket Toss, Chèvre, White Wine Vinaigrette

Caprese

Assorted Tomatoes, Marinated Bocconcini, Spinach, Sweet Basil, Balsamic and E.V.O.O. Emulsion

Chef's Salad

Baby Frisee, Hard Egg, Bacon, Tomato, Red Onion, Pulled Chicken, Shallot Vinaigrette

Cheese

Chef's Selection of Local Cheeses, Spiced Nuts, House-Made Preserves, Toasted Baguette

SMALL BITES

Seared Magret Duck

Black Olive Tapenade, Fried Onion Toss

Cryo-Watermelon

Prosciutto Blanket, Olive Oil, Spicy Togarashi Dust

Yoghurt Parfait

Natural Yoghurt, Fruit Compote, Mueslix, Honey

SWEET

Flakey Butter Croissants, Cinnamon Spirals
Pain Au Chocolat, Danishes, Assorted Muffins
served with butter, jam, marmalade or honey

Feature Crumble, Individual Vanilla Crème Brûlée
Miniature French Pastries, Chef's Selection of Cakes
Fresh Fruit, Chantilly Cream

Fresh Orange Juice
Coffee or Tea

29.95