



BUFFET

**MOTHER'S DAY
BRUNCH**

SUNDAY MAY 10, 2020

1st SEATING 11 A.M. TO 1 P.M. / 2nd SEATING 1:30 P.M. TO 3:30 P.M.

SOUP

cream of roasted tomato and basil

FRESH SELECTIONS

- Caesar salad and its sides
- mixture of young shoots, crunchy vegetables, balsamic vinaigrette, dijonaise vinaigrette, herb vinaigrette
- Jerusalem couscous salad, lemon pearls, delicate ratatouille
- multicolored tomato salad, fresh figs, goat cheese and baby arugula
- Waldorf Salad
- shrimp and cocktail sauce
- seafood salad, honey and fennel vinaigrette
- smoked fish and garnishes
- local charcuterie
- aged regional cheeses, honey from Le Petit Rucher

BREAKFAST FAVOURITES

- scrambled eggs
- bacon
- sausages
- baked beans
- eggs benedict
- waffles

CHEF'S COUNTER

eggs and omelets prepared to your liking

CHEF'S SELECTION

- roast suckling veal with chimichurri
- squash ravioli, spinach and mascarpone cream
- salmon kouloubiac and homemade hollandaise sauce
- confit duck legs, peach and sweet onion chutney
- mixed vegetables
- sweet potato gratin with sage and Oka

BAKER'S COUNTER

- assorted breads
- fresh baguettes and loaves
- bagels
- butter and homemade preserves

PASTRY CHEF'S COUNTER

- assortment of desserts
- assortment of mix berry pies

COFFEE

- coffee, decaffeinated coffee,
- selection of Lot 35 teas

\$57

Prices are subject to all applicable taxes. Please note that royalties corresponding to 3% of the indicated price will be added to your invoice for all goods and services purchased in this establishment. This royalty corresponds to the percentage of the contribution determined by the Tremblant Resort Association.

Note: Menu items may vary according to availability and seasonality.

Kids aged 5 and under eat free while kids aged 6-12 eat for half price (ratio of one child per adult meal).

