

MONDAY, OCTOBER 9th

\$69 PER PERSON | \$35 CHILDREN 10 & UNDER
SEATINGS | 11:00 AM & 2:00 PM

Thanksgiving

BRUNCH BUFFET

THE CONTINENTAL

ORGANIC GREEK YOGURT & MAPLE-NUT GRANOLA | BUTTER CROISSANTS & ASSORTED PASTRIES FRESH
SEASONAL FRUIT | ORGANIC SOURDOUGH & MULTIGRAIN TOAST | JAMS, JELLIES & PRESERVES

THE BRUNCH NECESSITIES

CLASSIC, SMOKED SALMON & FLORENTINE EGGS BENEDICT BAR
CHEDDAR CHEESE & CHIVES SCRAMBLED EGGS
LIÈGE WAFFLES WITH BLUEBERRY COMPÔTE & VANILLA MASCARPONE CREAM

LAND & SEA

COUNTRY BREAKFAST SAUSAGE | DOUBLE SMOKED BACON
POACHED PRAWNS WITH MARIE ROSE SAUCE | MUSTARD & BROWN SUGAR GLAZED HAM
DUO OF FRASER VALLEY TURKEY BREAST & CONFIT LEG WITH GRAVY

ACCOUTREMENTS

CHILI-SALTED BREAKFAST POTATOES | HERB MARINATED & ROASTED TOMATOES
ROASTED FINGERLING POTATOES WITH SMOKED SALT & ROSEMARY | SEASONAL VEGETABLES

FROM THE GARDEN

TUSCAN KALE CAESAR WITH GARLIC BREAD CRUMBS
GREEK SALAD WITH OKANAGAN GOAT FETA, OREGANO & RED WINE VINAIGRETTE
TROTTOLE PASTA SALAD WITH PESTO, SUN DRIED TOMATOES & ARTICHOKES
DIY CLASSIC CHICKEN COBB SALAD STATION

CHEESE & CHARCUTERIE

ASSORTED OYAMA SAUSAGE | CURED MEATS & PÂTÉS
SMOKED, CURED FISH & RILLETES | LOCAL & IMPORTED CHEESES
FRUIT & NUT CRACKERS | CROSTINI

SWEETS & TREATS

ASSORTED HOUSE-MADE CONFECTIONS



DOCKSIDE
RESTAURANT

