

Caffé Italiano

BRUNCH PRIX FIXE

11:00AM - 2:30PM

TO START

MIMOSAS OR CAESARS

&

COFFEE, TEA OR JUICE

&

WARM BASKET OF DANISHES & CORN MUFFINS

&

SEASONAL FRESH GREENS

FIOR DI LATTE, BERRIES, CUCUMBERS, HEIRLOOM TOMATOES, AGED BALSAMIC

MAINS

CARVING STATION

PLEASE ASK YOUR SERVER FOR THE CHEF'S FEATURED CARVING

CHOICE OF...

THE GREAT CANADIAN

FRIED EGGS (2), GRILLED FARMERS SAUSAGES, APPLE SMOKED BACON, SKILLET POTATOES, AND TEXAS TOAST

OR

BC OMELETTE

FRIED EGGS (2), SMOKED SALMON, BELL PEPPERS, CHEDDAR CHEESE, ONIONS, AND CHIVES

OR

STUFFED FRENCH TOAST

MASCARPONE, CUSTARD, WARM MAPLE SYRUP, RASPBERRY BUTTER, NUTELLA, FRESH BERRIES, AND CHANTILLY CRÈME

OR

STEAK & EGGS

ALBERTA DRY AGED AAA CUT OF BEEF, 2 SCRAMBLED EGGS, ROASTED FINGERLING POTATOES, GRILLED TOMATOES, MUSHROOMS AND TEXAS TOAST

OR

EGGS FLORENTINE

ENGLISH MUFFIN, CANADIAN BACON, SPINACH, TARRAGON POACHED EGGS AND HOLLANDAISE SAUCE

OR

SOUTHERN FRIED CHICKEN & WAFFLES

LOCAL MAPLE SYRUP, COFFEE BUTTER, AND BRAISED RED CABBAGE

DESSERT

CINNAMON ROLL COFFEE CAKE

LAYERED DECADENT CARAMELIZED BROWN SUGAR, FRAGRANT CINNAMON AND WARM DULCE DE LECHE

OR

LEMON CURD SWISS ROLL

CHANTILLY CREAM & FRESH BERRIES

\$45.00
PER PERSON

A LA CARTE OPTIONS

CHEF'S SOUP DU JOUR \$8

BENNY FLORENTINE \$21
TOASTED MUFFIN, CANADIAN BACON,
SPINACH, TARRAGON POACHED EGGS,
GRILLED TOMATOES, SKILLET POTATOES,
AND HOLLANDAISE SAUCE

VEGGIE CLASSIC \$18
SCRAMBLED SOFT TOFU,
SKILLET POTATOES, GRILLED
MUSHROOMS, TOMATOES,
AVOCADO, CORN TORTILLAS

STUFFED FRENCH TOAST \$18
MASCARPONE, CUSTARD, WARM
MAPLE SYRUP, RASPBERRY BUTTER,
NUTELLA, FRESH BERRIES, AND
CHANTILLY CRÈME

THE HARVEST \$21
2 FRIED EGGS, GRILLED FARMERS
SAUSAGES, APPLE SMOKED BACON
SKILLET POTATOES, BUTTERMILK,
BISCUITS & GRAVY

AVOCADO TOAST \$18
POACHED EGGS, FETA, HEIRLOOM
TOMATOES, SHALLOTS, CITRUS,
CILANTRO

STEAK & EGGS \$23
ALBERTA DRY AGED AAA CUT
OF BEEF, 2 SCRAMBLED EGGS,
ROASTED FINGERLING POTATOES,
GRILLED TOMATOES, MUSHROOMS
AND TEXAS TOAST

DESSERT

CINNAMON ROLL COFFEE CAKE \$9
LAYERED DECADENT CARAMELIZED BROWN
SUGAR, FRAGRANT CINNAMON AND WARM
DULCE DE LECHE

LEMON CURD SWISS ROLL \$9
CHANTILLY CRÈME & FRESH BERRIES

ADD ONS

GRILLED LOBSTER TAIL JUMBO
\$14

SHRIMP SCAMPI OYSTERS
\$12

**EAST COAST OYSTERS (6), COCKTAIL SAUCE,
AND MIGNONETTE**
\$15

FIRE CHARRED FRESH FISH FILLET
\$13

PLEASE INQUIRE WITH YOUR SERVER FOR OUR AVAILABLE SELECTIONS