

sunday market brunch

Chef's Selection of Breakfast Pastries

SALAD

Chef's Weekly Selection of Four Salads (Choose Two)

Organic Greens, Ontario Tomatoes, Cucumber, Sundried Cranberries, Shaved Manchego Cheese
Roasted Beets, Mandarin Orange, Red Onion, Toasted Pecans
Quinoa, Mango, Black Bean, Roasted Corn
Shrimp, Fennel, Grapefruit Salad

CHARCUTERIE & CHEESE

Salami, Capocollo
Mustards, Marinated Olives
Chef's Selection of Ontario & Quebec Cheese
Crackers, Grapes, Fruit Jam

STATIONS

Seafood Market

Smoked Salmon
Marinated Mussel
Crab Cluster
Peel and Eat Shrimp
Classic Mignonette, Horseradish, Cocktail Sauce, Lemon

Chef's Selection of Meat & Fish Carving

Omelet Made-to-Order

Weekly Pasta Special

MAINS

Chef's Weekly Selection of Protein
Herb Roasted Pork Loin
Ontario Chicken Cacciatore
Roasted Seasonal Vegetables
Buttermilk Mash Potato

DESSERTS

Chefs' Selection of Mini Pastries

Essence of
UNIONVILLE

Executive Chef – Jitin Gaba

A 13% tax will be applied, gratuities extra. For parties of eight or more, an 15% gratuity will be applied. Should you have any allergy concerns, please notify your server. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.