



## BRUNCH MENU

Fresh Seasonal Fruit skewers with Raspberry Crème

- ⊃ A selection of melon, strawberries, blackberries, raspberries, pineapple, kiwi or other seasonal fruits.
- Garnished with fresh mint

Empanadas Filled with Spanish chorizo, potato & onion

Tortilla Spirals with Black beans, cilantro pesto and white cheddar

Carra's French Potato Salad

- ⊃ Yukon Gold Potatoes, French vinaigrette, green peppers and sweet onions (*Caroline's grandmother's recipe*)

Fresh Baked Scones

- ⊃ Raspberry ricotta
- ⊃ Lemon blueberry

Locally made bagels with:

- ⊃ Herbed Butter, Jam and Cream Cheese
- ⊃ Lox served with capers and red onions

Assorted Warm Quiches (*Available with Gluten-free crust*)

- ⊃ Bacon, Jalapeño-Jack cheese and caramelized scallions
- ⊃ Roasted vegetable and gruyere with cracked black pepper
- ⊃ Cherry tomato, scallion and white cheddar
- ⊃ Artichoke, spring onion and white cheddar

Selection of house-made petite sweet bars garnished with fresh mint

- ≧ Lemon squares
- ≧ Raspberry bars
- ≧ Toffee espresso bars

House made Citrus mint or Hibiscus Ginger tea (served iced)

Freshly brewed Organic coffee and Hot Herbal tea selection

- ≧ Regular and decaffeinated coffee
- ≧ Served with Organic Half and Half & Sugar

Ice water with lemon

