

# Mother's Day Brunch

AT AZURIDGE

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Adults: \$75 Children [6-12 years] \$25  
Includes: Juice, Fresh Brewed Coffee + Artisan Tea

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## FOR THE TABLE

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### VIENNOISERIE

House-baked scones | butter croissants | danish pastries | butter + preserves

### CHEESE + CHARCUTERIE

Dill pickles + beets | olives | crostinis

### SEASONAL FRESH FRUIT + BERRIES

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## MAINS

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[choice of one per person]

### SEAFOOD VOL-AU-VENT

Gulf prawns | scallops | lobster medallions | salmon | halibut | béarnaise | truffle butter duchess potatoes

### PEACH MELBA PAIN PERDU | V

Amaretto-mascarpone brioche french toast | peach compote | raspberries | toasted almonds

### BEEF SHORT RIB BENEDICT | GF

Pulled pork | poached eggs | hashbrown | hollandaise | truffle butter duchess potatoes

### CRAB CAKE BENEDICT | GF

House-smoked salmon | lime laced avocados | poached eggs | hollandaise | truffle butter duchess potatoes

### QUINOA + BABY KALE SALAD | VG + GF

Field strawberries | red onion confit | dried apricots | slivered almonds + candied pecans | raspberry dijon vinaigrette

### VEGETARIAN QUICHE | V

Baked savoury flan | leeks | broccoli | mushrooms | tomatoes | bell peppers | fontina + cheddar cheese | rocket greens | balsamic lemon honey vinaigrette

### CHICKEN + WAFFLES

Marinated fried chicken | Belgian waffle | double smoked bacon | sunny side egg | bourbon maple cream sauce

### MAPLE PECAN PANCAKES

Quebec maple syrup | assorted berries | vanilla bean whipped cream

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## SHARABLE DESSERTS

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Assorted nuts + squares

Chocolate hazelnut beignets

Fresh baked cookies

Skor brownies with vanilla ice cream | GF

Chocolate dipped long stem strawberries | GF

Mini cupcake



AZURIDGE