



Breakfast

Break The Fast Communal Table

Whenever possible, we use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods.

All communal tables include coffee, tea, orange juice, artisanal jams, preserves and marmalade.

Active \$ 24 per person

Fresh fruit & seasonal berries, crunchy homemade granola, fruit yogurts, sliced banana bread and assorted fresh baked pastries

Germain \$ 32 per person

Fresh fruit & seasonal berries, scrambled farm fresh eggs with grilled heirloom tomatoes, sweet onion potato hash browns, fresh baked pastries including whole grain muffins, fruit filled danishes & croissants

Artisan \$ 38 per person

Fresh fruit & seasonal berries, scrambled farm fresh eggs with Quebec cheddar, thick-slab bacon, roasted fingerling potatoes, fresh baked pastries including whole grain muffins, fruit filled danishes & croissants

Thin \$ 36 per person

high protein, low carbs:

Scrambled farm fresh egg whites, chicken apple sausage, display of local and Quebec cheeses, rosemary roasted tomatoes & grilled heirloom squash hash

Enhance

Thick slab bacon \$ 6 per person

Grilled ham \$ 6 per person

Fruit smoothies "to stay or to go" \$ 6 each

Irish oatmeal \$ 7 per person

Chicken apple sausage \$ 6 per person

Granola parfait with yogurt \$ 7 per person

Benedict with hollandaise \$ 12 per person

Butchers corned beef hash \$ 7 per person

Fruit yogurts \$ 5 each

Assorted cereals and milks \$ 4 per person

Bagels and cream cheese with toaster \$ 5 per person

Pitcher of fresh grapefruit juice \$ 24 each

Assorted fresh fruit juices \$ 4 each

Extreme Green options available