

*March 3rd and 10th,
11:00am-2pm*

Sugar Shack 2019
Family Style Maple brunch

Starter

Traditional French Canadian pea soup, maple whipped cream
Maple ham and foie gras terrine
Veal and apple juice "creton" (veal spread)
Mixed green salad, maple dressing

Add-ons:

24-hour braised ham \$12
Smoked salmon platter \$13
Poutine \$10
Oreilles de crisse \$10
(Our version of Chicharron)

Main Course

Omelette, dill, goat cheese and caramelized apple
Potato and butternut squash "au gratin," bacon lardons
Braised beef short rib
Roasted Brussels sprouts and cauliflower, maple flakes
Roasted baked potato
Meat pie, seared mushrooms, Crown Royal and peppercorn sauce

Self Serve Dessert Table

Maple pudding cake
Maple sugar pie
"Tire d'érable" (maple taffy on snow)
House-made maple marshmallows
Maple-apple cider doughnut
Maple caramel bread pudding
Maple crème brûlée

\$49 per person
(Not including tax and gratuity)
No Substitutions Please