



MoZaic Brunch

A la Carte

or

3-course tasting menu: **\$25**

Items with asterisks*: supplement **\$2** each

FOR A TOAST

Mimosa – Fresh orange juice & sparkling wine.....	7	with champagne	11
Bellini – Fresh peach puree and sparkling wine	7.5	with champagne	11.5
Passion Royale – Tropical passion fruit & sparkling wine....	8.5	with champagne	12.5

PRELUDE

Fresh seasonal fruit plate	6
Layered parfait of seasonal fruit, yogurt and muesli.....	6
Walnut and Fall spice caramelized french toast with sautéed bananas and maple chantilly cream	6
Meatless Moroccan harira soup with vegetables, garbanzo beans and lentils.....	6
Horseradish-scented salmon gravlox bagel with cream cheese	8*
Mixed greens salad in a chestnut vinaigrette with roasted tomatoes and preserved lemon	8*

MEZZO

Gruyère cheese gougère with sherry sautéed mushroom blanquette and vegetable medley.....	10
Blue crab and avocado poached egg benedict with truffle-scented hollandaise over croissant.....	14*
Riviera-style goat cheese omelette with vine ripe tomato and fresh basil.....	10
Vegetarian yukon gold frittata with leeks, Parmesan and eggplant with a petite asparagus salad	9
Applewood smoked pancetta, sweet onions and gruyère quiche lorraine with a petite asparagus salad	8
House-cured horseradish-limoncello gravlox with potato blinis and lemon-scented crème fraiche	12*
Pan-seared Nueske's pork belly and sweet corn polenta with shiitake mushroom ragout.....	11

FINALE

Apple and raisin pork tenderloin Wellington with asparagus and bay leaf jus.....	16*
Ile de France hanger steak and eggs with sautéed mushrooms and rissole potatoes.....	15
Free-range chicken and turkey sausage with ratatouille oeuf mollet.....	15
Cumin crusted Andalusian steak salad and roasted peppers with romesco and shaved manchego	16*
Seven vegetable couscous with ginger, lemon confit, green olives, and raisins	16*
Steamed Prince Edward's Island mussels with fennel and corn in a lobster fumet.....	15

VIENNOISERIE AND DESSERTS

Butter croissant with jam	3.50
Lavender lemon pound cake	3.50
Tuscan goat cheese and soffritto olive oil cake	4
Beurre noisette almond financier with caramel-banana ice cream	5
Dark chocolate panna cotta with raspberry coulis and white chocolate raspberry ice cream	7
Assorted sorbets and ice creams	6

SIDES

Fresh orange juice.....	2.50
Pineapple juice	1.95
Fruit yogurt	1.95
Fresh eggs cooked any style.....	4
Rissole potatoes	4
Pecan smoked bacon	3.50
Grilled turkey sausage.....	3.50
Country style sausage.....	3
Toasted bagel and cream cheese.....	4
Buttered toast (white or wheat).....	1.50

