

# globe BISTRO **Mother's Day Brunch**

## **TO START**

Scones and House Made Preserves  
Brewed Coffee OR 5 oz. Juice

## **APPETIZER**

### **Roasted Tomato Purée**

Confit garlic, basil, Monforte Toscano croutons, olive oil  
OR

### **Spring Vegetable Salad**

Sorrel buttermilk emulsion, baby carrots, fiddle heads, radish, wild grain earth, herbs  
OR

### **Local Greens**

Shaved apple, pecans, apple cider vinaigrette  
OR

### **House Organic Granola & Yogurt Parfait**

Vanilla Chantilly, sea buckthorn preserve, fresh fruits, Best Baa yogurt

## **MAIN**

### **Smoked Steel Head Trout**

Roasted sunchoke, quinoa, pickled mustard seeds, crème fraîche, watercress  
OR

### **Northern Woods Mushroom Gnocchi**

Roasted asparagus, charred red onion, spinach, Eweda Cru cheese  
OR

### **Mediterranean Quiche**

Roasted red pepper, feta & spinach quiche, warm potato salad, spring greens  
OR

### **Blueberry Clafouti**

Lavender cream cheese, toasted almonds

## **DESSERT**

### **Sticky Toffee Pudding**

Vanilla ice cream, caramel sauce  
OR

### **Flourless Dark Chocolate Torte**

Cherry preserve, Kirsch Chantilly

**\$29 Per Person**

(plus HST & gratuities)