



THANKS MOM

MOTHER'S DAY BRUNCH

\$49*

TUNDRA
CANADIAN INSPIRED CUISINE

A special brunch for a special Mom

Sunday, May 13, 2018

\$49* per person | 12:00 noon to 3:00 pm

Executive Chef Kevin Prendergast and his team presents a menu anchored in Canadian cuisine, but drawing on a world of culinary destinations.

Breakfast affairs will start your journey, followed by a trip to the carvery, where our slow roasted aged striploin with mini Yorkshire puddings is a must try. Our cured B.C. salmon with charred corn and seasonal vegetable succotash is a delicious visit to the coast. Complement your meal with fresh seasonal produce from local farms, followed by a selection of decadent sweet temptations, before heading home.

For full menu, visit tundratoronto.com

Book at opentable.com/tundra-restaurant-and-bar or call us at 416 860 6800.

** Applicable taxes and gratuities not included*

Tundra Restaurant (inside Hilton Toronto) | 145 Richmond Street West | Toronto, ON | M5H 2L2 | 416 860 6800 | tundratoronto.com

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MOTHER'S DAY BRUNCH MENU

BREAD STATION

fresh croissants | muffins | assorted scones and Danish | fresh assorted bagels
whipped cream cheese | marmalades | sweet butter

SOUP, ANTIPASTOS AND SALADS

French onion soup with gruyère croutons

Seasonal greens with house dressings

Caesar salad with house made dressing, anchovies, croutons, shaved parmesan cheese

Smoked trout salad, pickled beets and citrus-wild honey dressing

Marinated calamari and chick pea salad with olives, capers and pickled red onions

Oceanwise traditional shrimp cocktail

Homage to Canadian Artisanal cheese, preserves and house cured olives

Trio of B.C. salmon - smoked, cured and poached with lemons, capers, onion
and lemon crème fraîche

BREAKFAST AFFAIRS

Individual smoothies and house made granola parfaits

Cinnamon French toast with salted caramel drizzle

Smoked brisket and caramelized onion benedict

Turkey and apricot sausages

Corned beef and baby kale hash

MAIN ENTRÉES

Confit Cornish hen | grilled mushrooms, pearl onions, brussel sprouts, porcini cream

House smoked marinated lamb | maple roasted acorn squash, pomegranates, pine nut jus

Cured B.C. salmon | charred corn, seasonal vegetable succotash, tarragon balsamic beurre blanc

Slow roasted aged striploin | Yorkshire pudding and pan jus

Roasted herb Lyonnaise potatoes | garden medley of vegetables

DECADENT SWEET TEMPTATIONS

A collaboration of assorted cakes, tarts and sweets ... Hazelnut chocolate cake | strawberry shortcake | butter tarts | cupcakes | French pastries | assorted mini mousse verrines

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Foods may be raw or undercooked or contain raw or undercooked ingredients.