



MOTHER'S DAY BRUNCH 2022

SUNDAY, MAY 8TH: (SEATING'S AT 10:30 & 11AM, OR 1:00 & 1:30PM)

RESERVATIONS 604.587.6127 / INFO@MIXTLOUNGE.COM / MIXTLOUNGE.COM

FROM OUR BAKERY

SELECTION OF FRESHLY BAKED CROISSANTS, FRUIT DANISH, MUFFINS & SCONES

FRESH GARDEN SALADS +SMALL BITES

LOCAL BARNSTON ISLAND GREENS WITH SELECTION OF DRESSINGS

HEIRLOOM TOMATO + BURRATA SALAD WITH EVOO & AGED BASIL BALSAMIC

CHICKPEA & POTATO CHAT WITH TAMARIND & MINT CHUTNEY

BABY ROMAINE SALAD WITH SHAVED PARMESAN + CREAMY CAESAR

PEMBERTON PEE WEE POTATO SALAD

MEDITERRANEAN PLATTER: CHICKPEA HUMMUS + TABBOULEH + TZATZIKI + PITA

LOCAL QUALICUM CHEESES + GRANVILLE ISLAND CHARCUTERIE

AIR DRIED SAUSAGE, PARMA PROSCIUTTO, SMOKED TURKEY, LOCAL CHEESES, FIG COMPOTE & CRACKERS

CHILLED SEAFOOD +SUSHI BAR

SNOW CRAB LEGS, SESAME TERIYAKI MUSSELS, COCKTAIL CLAMS, LIME LEAF TIGER PRAWNS

HOMEMADE SUSHI: SELECTION OF ABURI SUSHI, MAKI SUSHI, NIGIRI SUSHI WITH WASABI & WHITE GINGER

ALDERWOOD SMOKED SALMON & PEPPERED MACKEREL, CAPERS, CREAM CHEESE

CONDIMENTS: LEMON PONZU + DRAMBUIE COCKTAIL SAUCE + GLUTEN FREE SOY



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CHEF ATTENDED EGGS BENEDICT STATION

SMOKED SOCKEYE SALMON, CANADIAN BACK BACON, SPICED AVOCADO + TRUFFLE HOLLANDAISE

HOT MAINS

RED VELVET FRENCH TOAST + WHITE CHOCOLATE DRIZZLE

BLUEBERRY BANANA PANCAKE + APPLETON RUM SYRUP

MAPLE SMOKED BACON & ITALIAN SPICED SAUSAGE

SCRAMBLED EGGS WITH SNIPPED CHIVES & HASH BROWNS

FREE RANGE CHICKEN BREAST WITH KING OYSTER MUSHROOM VELOUTÉ

SAKE MISO RUBBED WILD KING SALMON & SABLEFISH

STEAMED ASSORTED DIM SUM & SPRING ROLLS WITH DIPPING SAUCES

WILD MUSHROOM ROTOLO PASTA WITH ROMESCO AND PARMESAN CREAM

EARLY SUMMER VEGETABLES & ASPARAGUS

CHEF ATTENDED CARVERY

ROAST SUCKLING PIG WITH HOISIN & PLUM SAUCE

SLOW ROASTED AAA PRIME RIB + YORKSHIRE PUDDING + MASH POTATO + CABERNET DEMI

KIDS' CORNER

BREADED CHICKEN FINGERS & WAFFLE FRIES

CLASSIC MACARONI & CHEESE

FRESH FRUIT JELL-O + CANDY BAR



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CHEFS DESSERT SELECTION

MILK CHOCOLATE FOUNTAIN: SEASONAL FRUIT + LOCAL BERRIES + MARSHMALLOW + PROFITEROLES

LEMON MERENGUE PIE + ASSORTED FRENCH PASTRIES + CHOCOLATE PECAN TART

RASPBERRY PANNA COTTA

TIRAMISU CAPPUCCINO

WHITE CHOCOLATE MANGO MOUSSE

TODAY'S SELECTION OF CHEESE CAKES

BEVERAGES

COMPLIMENTARY MIMOSA

FRESHLY BREWED STARBUCKS® REGULAR OR DECAF COFFEE

TEAVANA® TEAS & ASSORTED CHILLED JUICES

ADULT \$65 / SENIOR \$60
CHILDREN 5-12 YEARS \$30
CHILDREN 4 & UNDER EAT FREE

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