

APRIL 20, 2025

Grand EASTER BRUNCH

THE GARDEN OF GREENS

Charred Little Gem Lettuce & Honeycomb (V)
Harissa-Spiced Green Bean & Citrus Salad (V/GF/DF)

Pomegranate Molasses, Shaved Kohlrabi, Citrus Segments, And Toasted Black Sesame Seeds

Kale Slaw Spring Salad (V/GF)

Fennel Shaves, Strawberries, Feta, Red Cabbage & Broccoli Slaw, Cider Dressing

THE DEVILISH DELIGHT BAR

Piquillo Pepper & Manchego (GF)

Roasted Spanish Pepper Filling with Aged Manchego and Smoked Paprika Dust

Sriracha & Furikake Crunch

Spicy Sriracha-Lime Yolk, Furikake and Crispy Shallots

Smoked Salmon & Lemon Zest (GF)

Creamy Dill & Lemon Filling, Topped with Smoked Salmon Bites & Micro Herbs

Caviar & Champagne Crème Fraîche (GF)

Sturgeon Caviar, Champagne Cream, and Gold Leaf

APPETIZERS

Charred Octopus with Togarashi (GF/DF)

Micro Greens, Romesco Sauce

Miso-Whipped Goat Cheese (V/GF)

Blood Orange & Puffed Wild Rice

Grilled White Asparagus (GF)

Bottarga, Quail Egg & Fermented Black Garlic Aioli, Drizzled With Hazelnut Oil

Heirloom Carrot & Sumac Labneh (V/GF)

Pickled Raisins, Vinaigrette, And Toasted Sunflower Seeds

THE ARTISAN'S TABLE

Local Bothwell Cheese, Spiced Honey Baked Brie with Saskatoon Berry Compote, Salami, Prosciutto, Calabrese, Kielbasa Sausage, Marinated Olives, Giardiniera, Pepperoncini Peppers, Roasted Pepper Hummus, Tapenade, Mustards, Honey Dill, Grilled Herbed Focaccia, Baguette

SPRINGTIME SUNRISE

Classic Croissants & Pistachio Croissants

Hot Cross Buns

Quiche Florentine

Classic Benny

Brioche French Toast with Maple Syrup and Blueberry Compote

Breakfast Meats

(V) - vegetarian (GF) - gluten-free (DF) - dairy-free

Fairmont
WINNIPEG

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THE CAPTAIN'S FEAST

Fresh Oysters (GF/DF)

Cocktail Shrimp (GF/DF)

Champagne Mignonette, Wasabi-Lime Aioli, Lemons, Tabasco

Yellowtail Crudo with Citrus-Honey Vinaigrette (GF/DF)

Shiso Leaves, Edible Flower Petals

Scallop Crudo with Blood Orange & Basil Oil (GF/DF)

Sea Salt, Basil

Crudo & Sashimi Bar

Tuna Sashimi With Yuzu-Sesame Drizzle (GF/DF)

Micro Basil and a Sprinkle of Finely Toasted Sesame Seeds

Salmon Sashimi With Wasabi-Avocado Mousse (GF)

Radish Sprouts and a Drizzle of Extra Virgin Olive Oil

Hamachi Sashimi With Citrus-Miso Emulsion (GF/DF)

Tobiko, Lemon Zest

LA CRÊPERIE

Smooth & Spice

Spring Herb & Ricotta

Fresh Ricotta, Sautéed Spinach

Smoked Salmon & Dill

Capers, Red Onions, Dill-Infused Crème Fraîche

Asparagus & Gruyère

Asparagus Tips, Melted Gruyère, Truffle Oil

Sauces:

Truffle Cream, Pesto Crème Sauce, Grated Cheese,
Balsamic Reduction

Sugar & Swirls

Berry Mascarpone:

Fresh Berries and Mascarpone Cream

Caramelized Banana & Nutella:

Caramelized Banana Slices, Drizzled with Nutella,
with Toasted Hazelnuts

Lemon Curd & Strawberry:

Tangy Lemon Curd

Sauces:

Chocolate Sauce, Crème Anglaise, Icing Sugar

EASTER'S CARVED DELIGHTS

Roast Lamb with Plum Jus and Mint Sauce

Salt-Crusted Bronzino with Citrus-Herb Emulsion

Glazed Ham Leg with Charred Pineapple Sauce

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MAIN COURSE

Pistachio & Cream Cheese Mousse Stuffed Chicken Breast with Tarragon-Caper Cream Sauce (GF)
Roasted Brussels Sprouts with Pomegranate Glaze & Toasted Hazelnuts (V/GF/DF)
Herb-Roasted Fingerling Potatoes with White Truffle Oil & Shaved Aged Parmesan (V/GF)
Maple-Glazed Fiddlehead Ferns & Baby Carrots and Brown Butter (V/GF)
Wild Mushroom Pappardelle with Saffron-Porcini Cream and Crispy Sage (V)

HOP INTO SWEETS

Croquembouche
Spiced Carrot Bundt Cake
White Chocolate & Raspberry Bavarian Cream (GF)
Lemon Verbena Panna Cotta with Meringue Shards (GF)
Easter Blueberry Cheesecake
Chocolate Easter Bunny/Eggs

Springtime Pops

Coconut & Lime, Curd, Toasted Coconut Flakes
Salted Caramel, Espresso, Toffee Bits
Chocolate Ganache, Hazelnut Bliss

BUNNY BITES

Creamy Egg Salad (V/GF/DF)
Kid's Caesar Salad (V)
Crudité's with Creamy Ranch (V/GF)
Scrambled Eggs (GF/DF)
Mac & Cheese (V)
Chicken Tenders with Waffle Fries & Honey Mustard Dipping Sauce

109 per person, 49 per child 12 years and below

Buffet area located in Main Lobby, seating area located in Velvet Glove and The Lounge at Fairmont

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WINNIPEG