

H₂ | KITCHEN + BAR

EASTER BRUNCH BUFFET

at THE WESTIN BAYSHORE

SUNDAY, APRIL 9, 2023

\$79 per adult | \$35 for children 6-12 (children under 5 eat free)

11:00 AM - 3:00 PM

COLD

SPRING SALAD STATION

artisanal greens, romaine & baby spinach served with assorted garnishes including shaved roots baby tomatoes, english cucumber, edamame beans, seeds & nuts, creamy buttermilk ranch dressing & balsamic vinaigrette

GRILLED SPRING GREEN ASPARAGUS & ORANGE SALAD

valencia orange segments, frisée greens hydro watercress, raspberry dressing

SPROUTS SALAD

pea & bean sprouts, marinated tofu spring onion, julienne sweet bell peppers hoisin & sesame vinaigrette

TOMATO BOCCONCINI SALAD

mini heirloom tomato, pesto drizzle crispy fried basil & balsamic glaze

CHEESE & CHARCUTERIE DISPLAY

local artisan cured meats & island cheeses served with Bayshore honey roasted nuts dried fruits mustarda, french baguette crispy crostini

CURED & SMOKED SALMON

served with shaved red onion, capers lemon & lime cheeks, gherkins

SEASONAL MELONS & PINEAPPLE

served with sweet crimson grapes & fresh berries

ALL-DAY BREAKFAST

FRESHLY BAKED MINI VIENNOISERIES

**A SELECTION OF MINI MUFFINS
BRIOCHE FRENCH TOAST**
mixed berry compote, warm maple syrup

EGGS BENEDICT & HOLLANDAISE

a choice of traditional back bacon or caramelized shallot & spinach

CRISPY FINGERLING POTATO HASHBROWN

fresh herb, H2 spice

BRITISH STYLE BANGER SAUSAGE

SMOKED BACON

SCRAMBLED CAGE FREE EGGS

fresh chive, aged white cheddar

ACTION STATIONS

OMELET STATION

assorted garnishes & fillings
choice of whole eggs or egg whites

PACIFIC SALMON WELLINGTON

puffed pastry wrapped salmon with spinach & mushroom duxelles, chive & lemon hollandaise

HAM CARVERY

baked with cloves & Bayshore honey, mustard glaze
caramelized pearl onion béchamel

HOT ENTRÉES

SLOW BAKED PACIFIC SALMON

lemongrass beurre blanc
fresh dill & fennel slaw

GRILLED FRASER VALLEY CHICKEN SUPREME

wild mushroom fricassee, pan jus

SPINACH & RICOTTA RAVIOLI

tomato cream sauce, parmesan
cheese, fresh herbs

PACIFIC SEAFOOD PAELLA

salt spring island mussels, manilla clams
garlic prawns, scallops, grilled baby octopus, served with tomato baked rice

SWEETS

assorted Easter cupcakes

carrot cake cheesecake

assorted cookies

assorted mini cheesecakes

mini Easter cinnamon buns with
cream cheese frosting

assorted cream puffs

chocolate mousse

HOT CHOCOLATE BAR

chocolate domes, marshmallows
cocoa, whipped cream & sprinkles

CHOCOLATE FOUNTAIN

strawberries, rice krispies
marshmallows, pineapple & melons

All items are subject to applicable tax. 18% gratuity applied to groups of 8 or more. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.