



GOURMET BRUNCH

Portovino
RISTORANTE

Our famous gastronomic Sunday brunch consists of several different stations serving you a wide variety of freshly prepared breakfast and lunch options.

Here is a detailed description of each station.

BREAKFAST AND OMELETTE STATION

- Crispy bacon
- Breakfast sausage
- Scrambled eggs
- Eggs benedict topped with hollandaise sauce (choice of capicollo or smoked salmon)
- Breakfast potatoes
- Slow baked maple beans
- Choose from nine different ingredients and let our chef customize your own omelette

BREAD AND CHEESE STATION

- Gorgonzola, Brie and a variety of Quebec cheeses
- Variety of breads, croissants and chocolatines

COLD STATION AND OYSTER BAR

- 6 different salads
- Fresh smoked salmon & smoked salmon cream cheese mousse served on a bagel
- Prosciutto wrapped melon, avocado guacamole & salmon tartar cucumber bites
- Italian charcuterie
- Roasted peppers and marinated mushrooms
- Fresh shucked oysters

LUNCH STATION

- Roast beef & roast lamb with choice of sauces
- Shrimp, mussels & salmon
- Italian sausage, Portovino meatballs, chicken & ribs
- Choice of pasta
- Mash potatoes, rice & roasted vegetables

FRESH FRUITS AND DESSERT STATION

- Strawberries, melons, oranges, kiwis, pineapple & seasonal fruits
- Chocolate fountain surrounded by fruits, cookies & marshmallows to dip
- Homemade desserts such as our famous crème brûlée, red velvet, chocolate cake & cannolis
- Yogurt topped with fruits and granola, rice pudding & fruit salad

FLAMBÉ STATION

Our chef will prepare you a Grand Marnier or Tia Maria flambéed crepe, waffle or French toast with a selection of fresh fruits. Enjoy the show!

There is something for every taste!

**Certain dishes are subject to change.*