



Fall
Flavours

October 21 - November 6



Two-Course Lunch \$25

705-325-8077 @125BreakfastClub Orillia, ON

Choice of Appetizer or Dessert

Appetizer

Crepe with Brie honey and fig jam

OR

Dessert

Pumpkin spice cake with brown butter icing and chopped walnuts

Choice of Main

All mains served with potato waffle and fresh seasonal fruit

Croque Madame with cranberry mustard relish

Ham and Gruyère grilled cheese baked with bechemel, topped with a sunny side up egg and served on a bed of cranberry mustard relish.

OR

Maple butternut squash eggs Benedict

2 Soft poached eggs and maple butternut squash on top of toasted sourdough bread with hollandaise sauce.

OR

Mini beef Wellington

Individual beef wellington, med rare tenderloin wrapped with cremini mushroom duxelle, thyme, prosciutto and puff pastry.