

CHÂTEAU OKANAGAN



BREAKFAST MENU

Espresso, cappuccini, café au lait, tea

Fresh fruit and house granola bowl with vanilla bean infused yogurt, mint, local honey drizzle

FAMILY STYLE GRAZING BOARDS

European family style breakfast. Assortment of fresh fruit, bread, cured meats, local cheeses and baked goodies

OR

PLATED SERVICE

SWEET CREPES

Strawberry cheesecake crepes with candied nuts, lavender whipped cream, vanilla bean infused cream cheese and fresh mint

SPANISH EGG BAKE

Mediterranean egg bake. Tomatoes, peppers, garlic, olive oil and fresh basil oven roasted with farm fresh eggs and grilled toast points. Finished with parmesan shavings

FLUFF STACK

Fluffy buttermilk pancakes with local honey infused butter, thick cut smoked and maple brushed local bacon and sauteed apple and spice nuts

FUNGI HASH

Wild mushroom and potato hash with hints of garlic and truffle topped with a poached farm fresh egg, crumbled goats cheese and grilled toast points

GARDEN FRITTATA

Asparagus, heirloom tomato, kale and fresh herb frittata with sliced mozzarella and parmesan shavings. Served with grilled toast points and fruit garnish

EVERYTHING AND THE BAGEL

Shaved turkey, aged cheddar, avocado, lettuce, tomato, sprouts and chili lime aioli on a toasted bagel

HAWAIIAN BOWL

Sushi rice, sauteed crumbled sausage, grilled pineapple, green onion, radish, sprouts, 6 min egg and sprinkled nori

TOAD IN A HOLE

Sourdough egg in a hole with a farm fresh egg, sauteed spinach and bacon and blueberry chutney

CROQUE MADAME

Toasted sourdough with melted local cheese, shaved ham and white wine /herb infused bechamel topped with asparagus tips and a sunny-side egg

BREAKFAST BOWL

Golden crispy potatoes, fluffy scrambled eggs, baby tomato salad, avocado, sprouts, and local sausage or smoked salmon, drizzled with EVOO and shaved parmesan

THE TRUFFLE GOUDA BLTE

Toasted buttery croissant with filled with truffle gouda infused omelet, heirloom tomato, lettuce, sprouts and truffle mayo

LOBSTER BREAKFAST POUTINE

Smashed oven roasted baby potatoes, lobster white wine cream sauce, crumbled aged cheddar, poached farm fresh egg and chopped chive

SMOKED SALMON AVO

Grilled olive oil brushed pumpnickel avocado toast with smoked salmon, caper berries, pickled red onions, crushed avocado, microgreens, radish and poached farm fresh poached egg, with hints of crushed red chili, dill and heirloom tomato