

# TOCA SUNDAY BRUNCH

(SAMPLE MENU)

12PM - 2:00PM & 2:30PM - 4:30PM

\$89 PER PERSON

\$55 FOR CHILDREN 12 AND UNDER

## SMOKED & CURED

### **SMOKED TROUT, SMOKED SALMON (GLUTEN FREE)**

Lemon, Pickled Onions, Capers, Cornichons

### **HAND SLICED NIAGRA PROSCIUTTO (ACTION STATION)**

Rustic Filoni, Tomato and Olive Bruschetta, Parmesan

### **HOUSE MADE COUNTRY STYLE PATÉ, SOPRESSATTA (CONTAINS DAIRY & GLUTEN)**

Triple Crunch Mustard, Italian Sun Dried Tomatoes

## FROM THE GARDEN

### **BABY GREENS**

Homemade Dressings and Vinaigrettes, Extra Virgin Olive Oil

### **CAPRESE SALAD (CONTAINS DAIRY)**

Vine Ripe Tomatoes, Mozzarella Di Bufala, Aged Balsamic, Olive Oil, Basil

### **ANTIPASTI**

Asparagus, Peppers, Eggplant, and Zucchini

## SUSTAINABLE SEAFOOD BAR

### **CANADIAN LOBSTER TAILS, POACHED SHRIMP, MARINATED P.E.I. MUSSELS, SNOW CRAB LEGS, FRESHLY SHUCKED CANADIAN OYSTERS (CONTAINS SHELLFISH, MOLLUSKS AND FISH)**

Classic Mignonette, Horseradish, Cocktail Sauce, Marie Rose, Tabasco & Hot Sauce, Lemon & Lime

### **RICE CRUSTED TUNA, ARUGALA PESTO, BALSAMIC REDUCTION**

### **SALMON CRUDO, LEMON VINAIGRETTE**

## HANDMADE PASTA SELECTION

### **GOAT CHEESE RAVIOLI, CRISPY SAGE, PECCORINO**

### **BEEF TORTELINI, ROASTED TOMATO SAUCE, GRANA PADANDO CHEESE**

## **MINIATURES**

**CAULIFLOWER AND TRUFFLE PANNA COTTA, ROASTED CAULIFLOWER, PINE NUT  
(CONTAINS DAIRY, GLUTEN FREE)**

**GRILLED SPANISH OCTOPUS, NEW POTATO, BASIL PESTO  
(CONTAINS DAIRY, GLUTEN FREE)**

## **CHEESE**

**ITALIAN, SPANISH AND CANADIAN CHEESE FROM OUR CAVE**  
Crackers, Grissini, Baguette, Grapes, Marinated Olives, Apricot Relish, Pelee Island Riesling Jelly

## **TRATTORIA**

**MARGHERITA FLATBREAD (CONTAINS GLUTEN & DAIRY)**  
Tomato Passata, Bocconcini, Fresh Basil, Shaved Garlic  
Tomato Arancini, basil Pesto, Mozzarella di Buffala

## **BREAKFAST MARKET**

**EGG'S BENEDICT, PROSCIUTTO, SUNDRIED TOMATO HOLLANDAISE (GLUTEN)**

**SMOKED BACON & COUNTRY PORK SAUSAGES (GLUTEN)**

**CANDIED LEMON & RICOTTA PANCAKES, MAPLE SYRUP, WHIPPED CREAM (GLUTEN, DAIRY, EGGS)**

**FRITTATA, SUNDRIED TOMATO, GOAT CHEESE, RAPINI**

## **CARVING STATION**

**WELLINGTON ST. BEEF WELLINGTON (CONTAINS GLUTEN & DAIRY)**  
Hand Grated Horseradish, Barolo Wine reduction

## **SOUP**

**WILD MUSHROOM AND TRUFFLE VELOUTE (DAIRY)**

## **ENTRÉES**

### **ROASTED SEA BASS (DAIRY)**

Saffron Emulsion, Charred Lemon

### **CRISPY CHICKEN AGRODOLCE**

Swiss Chard with Guanciaie

### **ROASTED FINGERLING POTATOES WITH ROSEMARY AND EXTRA VIRGIN OLIVE OIL GLAZED HEIRLOOM CARROTS AND BRAISED ESCAROLE**

Pomegranite Saba Glaze

## **BAKERY SELECTION**

### **MINITURES BREAKFAST PASTRIES & MUFFINS**

**DOLLY SIN AND MOSCAVADO CREAM**

**CHEESE CAKE WITH FRESH STRAWBERRY**

**COCONUT TART AND DULCE DE LECHE**

**CAPRESSE AND OPALY CHOCOLATE TART**

**TRADITIONAL TIRAMISU**

**MANGO PUDDING (DAIRY)**

**VANILLA IN TEXTURES (GLUTEN, DAIRY)**

**PINK ROSE PANACOTTA AND LYCHEE GELEE (GLUTEN FREE, DAIRY FREE, VEGAN)**

**ASSORTED MACARONS (GLUTEN, DAIRY)**

**PATE DE FRUITS (GLUTEN FREE, DAIRY FREE, VEGAN)**

**ASSORTED STUFFED CHOUX PASTRY (GLUTEN, DAIRY)**

**ASSORTED COOKIES (GLUTEN, DAIRY)**

**SELECTION OF FRESH SLICED FRUIT**

**CHOCOLATE FONDUE**

**MARSHMALLOW / FRUITS/ RICE KRISPY BAR / BANANA BREAD (GLUTEN, DAIRY)**

*Please inform your server of any food allergies or restrictions  
and we will be happy to accommodate you.*