

THANKSGIVING BRUNCH AT TOCA  
October 13<sup>th</sup>, 2019

# Thanksgiving Brunch

## SMOKED & CURED

Gravlax Trout, Smoked Salmon (Gluten Free)

*Lemon, Pickled Onions, Capers, Cornichons*

Hand Sliced Prosciutto & Salami

Txangurro (Braised King Crab Meat)

Smoked Duck & Octopus, Paprika & Extra Virgin Olive Oil

## FROM THE GARDEN

Mixed Greens & Radish

*Lemon Vinaigrette*

Ontario Beets Salad

*Beets, Orange, Walnut, Mustard Leaves*

Wine Tomatoes with Buffalo Mozzarella Cheese Salad

*Olive and fig purée*

Ancient Grains Salad

*Grilled Haloumi, Mint, Pomegranate*

## SUSTAINABLE SEAFOOD BAR

Canadian Lobster Tails, Poached Shrimp,

Crab Leg, Freshly Shucked Canadian Oysters, Mussel, Clam

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

Beef Tartare

*Truffle Aioli, Crispy Onion, Pickles Cucumber*

Citrus Salmon Crudo

*Caper, Lemon Ricotta Sauce*

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**HANDMADE PASTA SELECTIONS**

Mezzi Ziti

*House Made Mezzi Ziti, Wild Boar Genovese*

Baked Mac & Cheese

*Traditional Mac & Cheese, Old Cheddar, Herbs, Bread Crumb*

**MINIATURES**

Foie Gras Parfait, Escabeche Chanterelles Mushroom, Sunflower Seed

Heirloom Cherry Tomatoes Sequence, Burrata Esphere, Rooftop Herbs

Thanksgiving Devil Eggs

**CHEESE**

Selection of Fine Cheeses from Our Cave

*Crackers, Grissini, Baguette, Grapes, Marinated Olives And Sundried Tomato*

**FLAT BREADS**

Margherita

*Buffalo Mozzarella D.O.P Italian Tomato, Basil*

Thanksgiving

*Cream Sauce, Turkey Bacon, Brussel Sprout, Potato, Avaloea Cheddar*

**BREAKFAST MARKET**

Egg's Benedict

*Peameal, Tomato Hollandaise*

Smoked Bacon & Sausages

*Country Pork Sausages & Italian Sausage*

Banana & Walnut French Toast

*Maple Syrup Cream*

Blueberry Buttermilk Pancakes

*Cranberry Compote, Maple Syrup*

Scramble Egg

*Sundried Tomato, Sausage, Spinach, Onion*

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**CARVING STATION**

Cider Brined Roasted Turkey

*Classic Stuffing Apple, Bread Crumb, Chestnut, Herbs*

Herb Roasted Prime Rib

*Horseradish, Herb Jus, Grainy Mustard*

**SOUP**

Maple Butternut Squash & Spiced Crème Fraiche

**ENTRÉES**

Grilled Branzino

*Caper Berry Relish*

Braised Veal Ossobuco Gremolada

*Citrus & Olive*

Sweet Potato Mash

*Pumpkin, Pepita Granola*

Roasted Brussel Sprout & Root Vegetables

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**SWEETS**

**Bakery Selection**

*Breakfast Pastries & Selection Doughnut  
Stuffed Croissant*

**Pastry Chef's Selection of Desserts**

*Cinnamon Apple Crumble  
Traditional Pumpkin Pie, All Spice Whipped Cream  
Chocolate Tart  
Maple Cheesecake  
Crème Brûlée  
Classic Pana Cotta  
Ritz-Carlton Signature Cake  
Seasonal Sliced Fruit & Berries  
Tiramisu Cinnamon  
Macarons  
Praline Chocolate  
Cinnamon Buns  
Donuts  
Lemon Pie  
Blueberry Tart  
Apple Strudel  
Mini Assorted Cookies & Biscotti  
Chocolate Bark  
Pate De Fruits*

**Chocolate Fondue**

*Marshmallows · Rice Krispies · Banana Bread  
Fruits Fresh*