

Miradoro

AT TINHORN CREEK

Mother's Day Brunch, Sunday May 14th 2023, 11-3pm

- Mimosa** – sparkling wine, orange juice, cointreau \$13.50
Wake Up – bourbon, peach liqueur, sparkling wine, orange juice \$17
Elderflower Spritz – elderflower liqueur, sparkling wine, soda \$14
Caesar – vodka, clamato, spiced rim & bean \$11

to begin

sweet pea soup - spot prawn gnudi
\$15

entrée

scrambled local farm-fresh eggs - chives, taleggio, asparagus,
tomato marmalade, grilled focaccia
\$22

tortilla español - romesco, butter lettuce salad with preserved lemon vinaigrette,
fresh goat cheese, chives & croutons
\$22

pizza bascaiolo - foraged morel mushrooms, pancetta, cream sauce,
fior di latte, leeks, arugula
\$24

dessert

polenta, almond & olive oil cake - fresh berries, whipped cultured cream
\$12

Executive Chef - Jeff Van Geest
Chef de Cuisine - Ronny Klaus
Jr. Sous Chef - German Barahona Acuña

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#miradoroeats