

The
Blue Poppy
RESTAURANT

Mother's Day Buffet

11:00am to 2:45pm

Assorted charcuterie and cheese

Assorted charcuterie from local farms and butchers

Assorted local and international cheeses

A selection of house-made bread and buns

Salads

Grilled Broccolini, creamy tahini lemon dressing
grapes, toasted pumpkin seeds

Traditional house-made slaw, sherry vinegar maple dressing

Small bites

Curry spiced chicken, peppers, raisins

Cucumber, cream cheese, pickled red onions

Red fife, whipped ricotta, pimentos, crema de balsamico

Hot items

BBQ pulled pork sliders, green papaya slaw

Marinated Cowichan Valley roasted chicken thighs

wild mushroom grits, smoked honey drizzle

Beef barbacoa, tostados, curtido, guacatillo dressing

Vegetarian refried beans, roasted corn salsa, guacatillo dressing

Potato and herb pavé, Gruyère cheese

Traditional eggs Benedict

Berryman Brothers local raised ham, lemon thyme hollandaise

Eggs Florentine, spinach, roasted garlic, hollandaise

Waffles

Belgian style waffles, hazelnut chocolate crème, whipped cream, berry compote

Chilled seafood

Local smoked albacore tuna "ceviche" chilies, lime, ginger, cilantro

Ocean Wise poached prawns, house-made cocktail sauce

Citrus and herb marinated local mussel, smoked paprika crumble

Sweets

Sugar cookie | Chocolate cupcake, whipped ganache

Salted caramel mousse | Lemon mousse slice | Apple crumble tart

Black currant cheesecake | Pink lemonade macarons

and a selection of house-made gelato

Coffee, tea or fountain drink

\$52.00 plus tax

Child 5 to 12 - \$26.00 plus tax

Children under 5 years of age - Free

Reservations to commence April 8th at 9am

Allergy Awareness: Due to the nature of our kitchen operations and our preparation areas the possibility of cross contamination may still occur despite all reasonable efforts. We are happy to assist you in your menu decisions.