



# Easter Gourmet Brunch 2026

## MENU

Sunday, April 5, 2026

Thank you for celebrating with us at Fairmont Le Château Frontenac.  
Happy Easter!





Scallop crudo with sea buckthorn and chive oil  
 Poached tiger prawns, horseradish snow, Alexandra sauce  
 Sesame and yuzu tuna tataki, avocado salsa and sea asparagus  
 Lobster, mango, and fresh cilantro verrine

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Berckel-sliced cured ham, carved to order,  
 maple whipped butter, country bread  
 Fine charcuterie and cured sausages, marinade and homemade pickles  
 BBQ-glazed beef bacon  
 Beet carpaccio, Chèvre des Neiges cheese,  
 caramelized pecans, and Château honey  
 Duck arancini with Charlevoix mushroom and oyster mushroom pesto,  
 Gorria pepper mayonnaise

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Chef's garden of vegetables

"Easter Garden" Salad  
 Colorful carrot ribbons, edamame beans, heirloom tomatoes,  
 sugar snap peas, fresh herbs, lemon gremolata

Quinoa & citrus tabbouleh  
 Quinoa, orange & grapefruit segments, cucumber, watermelon radish,  
 mint & parsley, toasted almonds, citrus-ginger vinaigrette

"Springtime" baby potato salad  
 Mini Yukons, artichokes, green beans, caramelized pearl onions,  
 herb bouquet, vegan old-style mustard mayo

Garnished deviled egg bar:  
 Classic mustard, pesto & ricotta, smoked paprika & chives

"Living herbs" Station  
 Assorted salad bar with refined dressings  
 White balsamic & maple vinaigrette, lemon-thyme infused olive oil  
 Blood orange-ginger, green herb dressing  
 Raspberry-tarragon  
 Tahini-lemon-garlic, avocado-yuzu, vegan herb "Ranch"

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Selection of Québec cheeses and our culinary team's favorites  
 Onion confit with balsamic, mango chutney & ginger,  
 fresh grapes and dried fruits, apple butter, Château honey  
 Maple-caramelized nuts, smoked almonds, spiced pumpkin seeds  
 24-month Parmesan wheel, late-harvest apple balsamic and olive oil  
 Warm Brie with pecans, pears, and maple  
 Bread and cracker station

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Our Easter Beef Wellington, red port jus  
 Beer- and maple-glazed pork ham  
 Housemade apple black pudding with onion purée,  
 celery root mousseline

Salmon fillet with lemon sauce, sweet potato purée, parsley oil  
 Vegetable bouquet, baby potatoes

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Eggs Benedict, scrambled eggs, home fried potatoes, bacon and sausage  
 Assortment of pastries, maple crêpes, and variety of breads  
 Fresh fruit salad, sweet-clover syrup  
 Plain Greek yogurt, housemade coulis,  
 house granola, honey, maple & almonds  
 Orange, grapefruit, apple, and cranberry juice

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Assortment of pastries, entremets, tarts,  
 macarons, and mignardises,  
 Verrines crafted by our Pastry Chef

Bon appétit