

Miradoro

AT TINHORN CREEK

Easter Brunch, Sunday March 31st 2024, 11-3pm

to begin

salad of salt roasted beets - whipped okanagan goat cheese, pickled red onion, citrus powder, puffed wild rice, dill, preserved lemon vinaigrette
\$15

entrée

shakshuka - North African style eggs baked in tomato sauce with cumin & chilis, sesame flat bread
\$22

poached farm fresh eggs - chive & yuzu hollandaise, potato & parmesan frico with grilled chorizo or grilled asparagus
\$24

pizza primavera - leek, asparagus, green onion, mortadella sausage, egg, smoked mozzarella, white sauce
\$24

dessert

cannoli - poached rhubarb, citrus scented ricotta, pistachio, dark chocolate
\$12

Executive Chef - Jeff Van Geest
Chef de Cuisine - Ronny Klaus

info@miradoro.ca / 250-498-3742

no further discounts

[#miradoroeats](https://www.instagram.com/miradoroeats)