LETS HELP YOU CELEBRATE

Mother's Day

Sunday, May 10th
Breakfast in Bed

POACHED EGGS, HOLLANDAISE SAUCE, GREEN CABBAGE & BACON HASH

Serves 4

Ingredients

For Poached Eggs

- 4 Eggs
- 1 litre of water
- 1 tbsp. of distilled vinegar

For Hollandaise Sauce

- 2 egg yolks
- 1 tbsp. fresh squeezed lemon juice
- A pinch of cayenne (optional)
- 1/2 cup of unsalted butter (melted)
- Salt to taste

For Cabbage & Bacon Hash

- 4 cups shredded cabbage
- 1 cup of chopped bacon (omit for vegetarian option)
- 1/2 cup of sliced sweet onion
- 2 tsp. of caraway seeds (optional)
- Pinch of pepper flakes
- Salt & pepper to taste

Instructions

POACHING EGGS

1. Bring a pot of water to a boil, then reduce heat to low (or turn off heat).
2. Crack the eggs into a small ramekin or bowl.
3. Add distilled vinegar to the pot and pour the egg from the ramekin into the middle and set a timer for 3 minutes.
4. Once the egg is done, use a slotted spoon to remove the poached egg. Dab with a paper towel to remove excess water.

CABBAGE & BACON HASH

1. Dice the bacon and start cooking in a deep saute pan.
2. While the bacon is cooking, mince the garlic and start slicing the onion. Once the bacon starts to release juices, drop the garlic and onion and stir until bacon is golden brown.
3. Add the green cabbage and keep stirring until the cabbage is cooked. To prepare the cabbage for frying, cut it in half from its top to bottom through its core. Place the cut-side down on your cutting board, then slice as thinly as possible.
4. Add the caraway seeds (optional) and the pepper flakes.
5. Add salt & pepper to taste.
Brunch Cocktails

**Alcoholic**

**MIMOSA**

**Glassware:** Champagne Flute  
**Method:** Stirred  
**Garnish:** Strawberries

**Ingredients:**  
- 2 ½ oz Champagne  
- 2 ½ oz Orange juice

**Preparation:**  
Ensure both ingredients are well chilled, then mix into the glass. Serve cold

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**Non-Alcoholic**

**NOMOSA**

**Glassware:** Champagne Flute  
**Method:** Build  
**Garnish:** Orange Slice

**Ingredients:**  
- 4 oz St. Regis Sparkling Wine  
- 2 oz Orange juice  
- 1/4 oz Grenadine Syrup

**Preparation:**  
In a champagne flute add the sparkling wine, then add the juice. Finish by gently pouring the grenadine syrup and allow to sink to the bottom. Garnish with a slide of orange.
Good afternoon,

I hope that you and your family are all keeping safe and healthy during these strange times. With Mother’s Day around the corner and so many of us not able to be with our mothers this year, I am reaching out to inform you that I will be offering a Mother’s Day floral special. Due to limited availability of flowers, I am offering two options for a Mother’s Day vase arrangement. Pictured below are the example arrangements that I can provide.

Available colours for the arrangements are pinks, purples, yellows, orange, and white, with greenery included. I am adhering to the Government of Ontario’s COVID-19 Requirements for Safe Handling of goods and services. All deliveries will be contactless and delivered with the utmost attention to safety. Orders are first come, first serve, due to the limited nature of available flowers. All orders must be received no later then Thursday, May 7th, 2020.

Thank you and hope to hear from you soon,

Kerry Lester-Fiorella
Owner | Lead Designer
The Rustic Vine Ltd. | Est. 1997
Main: 416-596-9002 | Mobile: 416-818-2827
therusticvine@sympatico.ca

STARTING AT $40.00