

Easter Brunch

Breakfast Area Cold

Assorted Pastries - cinnamon rolls, fruit turnovers, danish, eclairs, croissants
Honey & Vanilla Yogurt Parfait - granola, berries
Citrus Cured Smoked Salmon - fennel, lemon mascarpone, bagel chips
Fresh Fruit & Berries

Deviled Egg Station

Classic With Pickled Mustard Seeds | Dungeness Crab & Tarragon | Candied Bacon & Bourbon Syrup

Soup & Salad Station

Parsnip-Leek Soup - truffle, pancetta, chervil
Roasted Chioggia Beets - frisee, mache, blue cheese, hazelnuts, red verjus vinaigrette
Mixed Lettuces - shaved asparagus, goat cheese, meyer lemon vinaigrette
Artichoke Crostone - preserved tomato, parmesan, arugula, crispy elephant garlic

Range Meat & Seafood Station

Seared Steelhead - bacon, caramelized onions, sweet potato, harissa aioli
Roasted Lamb Leg - horseradish cream, currant gastrique

Breakfast Area Hot

Apple Wood Smoked Bacon | Chicken Apple Sausage Links
Yukon Potato & Sweet Onion Gratin - fontina, thyme
Smoked Trout & Spring Vegetable Risotto - poached egg, pesto
Brioche French Toast - orange zest, marcona almonds, chantilly cream, maple syrup

Omelet Station

Spring Vegetables | Local Meat & Seafood

Cheese & Charcuterie Station

Local & Domestic Cheese - assorted accompaniments | House-Made & Local Charcuterie

Kids Station

PB&J | Mac & Cheese | Chicken Tenders & Potato Barrels | Assorted Cookies & Brownies

Dessert Station

Assorted Macaroons | Strawberry Cheesecake | Pistachio Creme Brulee | Fresh Fruit Tarts
Gluten Free Brownie - fresh raspberries