



EASTER BRUNCH

SUNDAY, APRIL 5 | 10AM-2PM

\$78 ADULTS | \$25 CHILDREN

BAKERY SELECTIONS

CHEESE AND CHARCUTERIE BOARD

BRUNCH BASICS

Scrambled Eggs with Salsa and Guacamole
Blueberry-Lemon Silver Dollar Pancakes with Maple Syrup
Belgian Waffles with Strawberry-Rhubarb Compote and Fresh Whipped Cream
Home Fried Sweet Potatoes
Hash Browns
Sausage Links and Applewood Smoked Bacon
Asparagus and Broccoli Tossed in Citrus Vinaigrette

FRESH START

Yogurt and Berry Parfait
Petit Avocado Toast
Classic Caesar Salad
Seasonal Fresh Melon and Berries
Deviled Eggs

COASTAL CATCH

Dungeness Crab Clusters
Peel-and-Eat Shrimp with Cocktail Sauce and Lemon
Smoked Salmon Flatbread with Crème Fraîche, Capers and Caramelized Onions

BUTCHER BOARD

Herb Roasted New York Strip
Honey Baked Spiral-Cut Ham
Horseradish Cream Sauce, Selection of Mustards, Assorted Fresh Rolls

BENEDICT SELECTIONS

LIMIT ONE PER PERSON

Traditional Eggs Benedict with Bacon and Hollandaise Sauce
Smoked Salmon with Dill and Capers
Vegetarian Eggs Benedict with Avocado, Tomato and Hollandaise Sauce

SWEET TREATS

Selection of Bite-Sized Treats

BEVERAGES

Cranberry Juice, Orange Juice, Coffee, Tea
Complimentary Mimosa or Glass of Champagne (*limit one per adult*)

Prices do not include sales tax. For parties of 8 or more, a 20% gratuity will be added.