

Easter Brunch

\$55 per person

plus tax and 20% automatic service charge

~ Starters ~

Our brunch is served with a buffet of sweet and savory breads, house-made jams and spreads, artisan cheeses, chef's selection of crêpes, fresh fruits, green salads, pasta salads and potato salads.

~ Entrées ~

(choose one)

~Crab and Asparagus Omelet~

3 egg omelet with fresh blue and Dungeness crab and asparagus topped with rich hollandaise

~Poached Eggs Primavera & Polenta~

poached eggs atop creamy pistachio polenta, served with fresh spring vegetables and tangy pistou sauce

~Herbes de Provence Roasted Mushroom and Tomato Omelet~ **V GF**

3 egg omelet with cremini mushrooms, local tomatoes and baby spinach, topped with rich hollandaise

~Caprese Avocado Toast~ **V**

brioche toast, mashed avocado, heirloom cherry tomatoes, fresh mozzarella, basil and balsamic glaze
(✓ without mozzarella)

~Eggs Benedict~

two poached eggs atop toasted English muffin with sautéed spinach, thinly sliced ham and rich hollandaise

~American Breakfast~

two eggs any style, applewood smoked bacon and brioche toast

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### ~Marinated Tenderloin Brochette~ **GF**

grilled tenderloin marinated in Herbes de Provence with bell pepper, onion and zucchini, finished with pine nut romesco and served with jeweled rice pilaf

### ~Pan Seared Salmon~ **GF**

herb marinated salmon, sautéed asparagus, saffron rice, mango salsa and tarragon beurre blanc

### ~Herb Roasted Chicken~ **GF**

herb-marinated airline chicken breast, pickled peaches, asparagus, jeweled rice pilaf and a lemongrass passion fruit beurre blanc  
(contains nuts)

## ~ Dessert ~

*Chef's assorted mini desserts, cookies, chocolate mousse, cheesecake, brownies and parfaits.*

Corkage \$20

✓ = Vegan

**GF** = Gluten-Free

**V** = Vegetarian

03/07/2024