



Easter Brunch 2017

First Course

“Delta” asparagus bisque with Laura Chenel goat cheese mousse

House-Made Granola, yogurt, chantilly cream, pear

Warm French brie, fresh berries, organic baby greens, sliced almonds,
honey-poppy seed vinaigrette

Poached wild prawns, avocado, cherry tomatoes, lime

Entrée

Bananas Fosters

French Toast topped with caramelized bananas, rum sauce & whipped cream

Prime Rib Hash

Prime rib, potatoes, cheddar, corn, sunny-side up eggs & crispy onions

Spring Omelette

Asparagus, Dungeness crab, jack cheese

Salmon

Local salmon, asparagus & mashed potatoes with a lemon-dill beurre blanc

Eggs Benedict

Poached eggs over black forest ham on ciabatta with citrus hollandaise & potatoes

Seafood Louie

Dungeness Crab, wild prawns, salmon, Lettuce blend, hard boiled eggs,
cherry tomatoes, green goddess dressing.

Dessert

Pear Tart, vanilla ice cream

Carrot Cake with cream cheese frosting

Chocolate Truffle Cake, sea salt, caramel

Cherry Cobbler, whipped cream

4-16-2017