

# EASTER BRUNCH

\$110 per person

## FIRST COURSE (choose one)

### Breakfast Beignets

thyme honey, berry compote, powdered sugar 

### Spring Carrot Soup

basil oil, candied walnuts

### Crème Brûlée French Toast

crème anglaise, turbinado sugar, berries

### Orange Ricotta Pancakes

lavender whipped cream, strawberries, candied orange

## MAIN COURSE (choose one)

### Classic Breakfast

free range eggs any style, bacon, sausage, ham, breakfast potatoes


### Eggs Benedict

smoked brisket, poached eggs, hollandaise, breakfast potatoes

### Smoked Salmon Benedict

confit tomato, arugula, poached eggs, dill hollandaise, chives, breakfast potatoes

### Chicken & Chickpea Quinoa Bowl

avocado, soft egg, baby arugula, chive, honey lime vinaigrette 

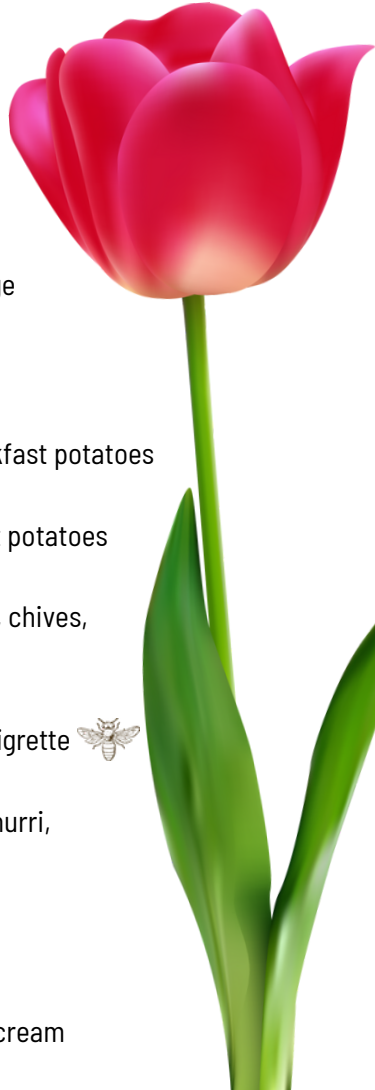
### Roasted Strip Loin

confit tri-colored potatoes, grilled asparagus, chimichurri, sunny side egg

## DESSERT

### Carrot Cake

white chocolate mousse, cream cheese Italian buttercream



Look for the Salish bee to guide you to menu items that feature honey from our own hives.

\* Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.