

MOTHER'S DAY BRUNCH

FRESH START

Fresh Baked Pastry Basket 12

Assorted Sliced Fresh Fruits 8
brown sugar | Devonshire

FIRST COURSE

Artichoke Parmesan Soup 13
crispy leeks | lemon yogurt

Spring Salad 16
speck | English peas | mint | Easter Egg radish
ricotta salata | Marcona almond | basil vinaigrette



Strawberry Ricotta Pancakes 17
strawberry compote | whipped cream

MAIN COURSE

Traditional Breakfast 26
free range eggs any style | ham | bacon | sausage
breakfast potatoes

Smoked Brisket Benedict 28
English muffin | poached eggs | hollandaise
breakfast potatoes

Pan Seared Salmon 32
pea vines | pickled rhubarb | icicle radish | hazelnut | green
garlic

Spring Polenta 32
fiddlehead fern | green garbanzo | spring onion | green garlic
romesco

Porchetta 42
salsa verde | spring vegetables | confit potatoes

SWEET FINISH

Roulade 14
vanilla sponge cake | passionfruit buttercream | raspberry jam
fruit compote



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.



SALISH
LODGE & SPA

Salish Lodge & Spa 2024

MOTHER'S DAY BRUNCH

Sunday May 12, 2024

The Restaurant

Mother's Day Brunch: 8am - 3pm
(previous reservations required)
Dinner: 5pm - 9pm



The Lounge

Mother's Day Brunch: 10am - 3pm
Small plates and shareables
available: 3pm - 9pm

In Room Dining

8am - 9pm

We are offering a special brunch selection from The Restaurant (see reverse side), available from 8am - 3pm. Items from The Restaurant brunch menu are not available.

Regular in-room dining dinner items are available from 5pm - 9pm.

