

MOTHER'S DAY BRUNCH

\$110 per person

FRESH START

Fresh Baked Pastry Basket

Assorted Sliced Fresh Fruits

brown sugar | Devonshire

FIRST COURSE (choose one)

Artichoke Parmesan Soup

crispy leeks | lemon yogurt

Spring Salad

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



Strawberry Ricotta Pancakes

strawberry compote | whipped cream

MAIN COURSE (choose one)

Traditional Breakfast

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

Smoked Brisket Benedict

English muffin | poached eggs | hollandaise
breakfast potatoes

Pan Seared Salmon

pea vines | pickled rhubarb | icicle radish | hazelnut | green
garlic

Spring Polenta

fiddlehead fern | green garbanzo | spring onion | green garlic
romesco

Porchetta

salsa verde | spring vegetables | confit potatoes

SWEET FINISH

Roulade

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.