

ATTIC BRUNCH WEDDING MENU

BRUNCH BUFFET

Seasonal Fruit ^{GF Veg}

vanilla Devonshire crème

House-Made Tea Breads, Scones, and Coffee Cakes ^{Veg}

Caesar Salad

romaine | Dijon croutons | parmesan | black garlic anchovy dressing

Quinoa and Roasted Beet ^{GF Veg}

roasted beets | Chèvre | candied pecans | arugula | sherry vinaigrette

Apple Pork Sausage and Hickory Smoked Bacon ^{GF DF}

Farm Fresh Scrambled Eggs ^{GF Veg}

Beecher's cheddar cheese

Cedar Planked Salmon ^{GF DF}

braised greens | citrus beurre blanc

Hashed Breakfast Potatoes ^{GF Veg}


rosemary | thyme

Brioche French Toast ^{Veg}

seasonal compote | maple syrup

Brunch is served with Starbucks Salish Blend regular and decaf coffee, fresh fruit juices, a selection of Teavana tea, Bloody Marys, Mimosas, and a Sparkling Champagne Toast.

GF: Gluten Free | V: Vegan | Veg: Vegetarian | DF: Dairy Free

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



SALISH
LODGE & SPA