

# EASTER BRUNCH

THE DINING ROOM AT SALISH LODGE | APRIL 9, 2023

\$105 per person

## FIRST COURSE (choose one)

**SALISH PARFAIT** house-made granola, popped amaranth, banana bruleé

**SPRING CARROT SOUP** harissa, mint, za'atar

**DEVILED EGG TRIO** dungeness crab, smoked salmon, crispy pork belly

**LEMON RICOTTA PANCAKES** blueberry compote, pecan crumble, chantilly cream

## MAIN COURSE (choose one)

**CLASSIC BREAKFAST** free range eggs any style, bacon, sausage, ham, hashed potatoes

**EGGS BENEDICT** smoked ham shank, poached eggs, hollandaise, hashed potatoes

**CROQUE MADAME** ham, roasted sweet onion, gruyere cheese, bechamel, sunny-side egg

**DUNGENESS CRAB CAKES** pickled apple slaw, spicy remoulade, charred lemon

**ROASTED STRIPLIN** confit potatoes, hazelnut romesco, grilled spring onion, sunny-side egg

## DESSERT

**CARROT CAKE** white chocolate mousse, cream cheese frosting, candied carrot, candied walnuts

\* 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.

