

EASTER MENU

\$95 per person

SALISH
LODGE & SPA

FRESH START

Fresh Baked Pastry Basket

tea breads | scones | coffee cake | Salish biscuits

Assorted Sliced Fresh Fruits

brown sugar | bourbon vanilla | Devonshire

FIRST COURSE (choose one)

Spring Carrot Soup

mint chermoula | za'atar | savory granola

Smoked Duck Salad

citrus | spring greens | butter fried brioche | candied walnuts
Salish honey vinaigrette

Strawberry Cheesecake Pancakes

lemon ricotta pancakes | macerated strawberries | Chantilly cream

EASTER CELEBRATION (choose one)

Roasted Wagyu Beef Striploin

confit potatoes | spring green-fennel salad | green garlic

Dungeness Crab Omelet

spring asparagus | farmers cheese | preserved tomato
soft herbs | hashed Yukon potatoes

Vegetarian Croque Madame

portobello | charred onion | Gruyere cheese | bechamel

Smoked Ham Shank Eggs Benedict

smoked ham shank | brioche toast | poached eggs | hollandaise
hashed Yukon potatoes

Traditional Breakfast

free-range eggs any style | Yukon potato hash | ham | bacon | sausage

SWEET FINISH

Carrot Cake

cream cheese Italian buttercream | candied carrot ribbons | walnut brittle

