

Easter Brunch 2008

*March 23, 2008
Salish Lodge & Spa
Dining Room*



*Handcrafted "Baker's Basket"
champagne mimosa
fresh squeezed juices*



*Buttermilk Pancakes
seasonal fruits & yogurt
Devonshire crème, maple syrup*



*Old-fashioned Steel-cut Oats
caramelized Wenatchee apples, brown sugar, raisins and almonds*



*Pike Place Omelette
three farm eggs with jumbo shrimp & smoked salmon
herbed potatoes, savory marinara sauce and a buttermilk biscuit*

Or

*Salish Tradition
three farm eggs with bacon, pork-apple sausage and honey-cured
ham, herbed shoestring potatoes and a buttermilk biscuit*

Or

*Poached Eggs Dungeness
farm fresh poached eggs, crispy crab cakes, diced peppers
herbed shoestring potatoes, sauce béarnaise*



Freshly Ground Coffee, Decaffeinated or Specialty Tea service



Forty-nine dollars

Parties of six or greater are presented with one check including a 20% gratuity.