



EASTER MENU

\$85 per person

FRESH START

Fresh Baked Pastry Basket

fresh baked muffins | scones | pastries | Salish honey biscuits

Assorted sliced fresh fruits

brown sugar | bourbon vanilla | Devonshire

FIRST COURSE

Choose One

English Pea Cream Soup

pancetta | pickled shallot | chive

Five Spice Honey Glazed Pork Belly

frisee | endive | huckleberry vinaigrette | toasted almonds | fried brioche

Banana Nutella Crepes

mascarpone | hazelnut | Saigon cinnamon | whipped cream

EASTER CELEBRATION

Choose One

Dungeness Crab and Gruyere Quiche

sundried tomatoes | crème fraiche | micro basil | arugula | hashed Yukon potatoes

Carved Filet of Beef

spring herb crust | white cheddar gratin | Salish honey glazed baby carrots
red wine demi-glace

Potlatch Chinook Salmon

fennel-lemon seared | white cheddar gratin | Salish honey glazed baby carrots
preserved orange beurre monte

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

Enjoy a display of sweets and treats from our pastry chef including

**cakes | truffles | miniature tarts | macarons | eclairs
chocolate covered strawberries**

