

# EASTER MENU

\$95 per person

Add Mimosas:

6oz. Signature \$13pp | 9oz. Salish \$16pp | Bottomless \$22pp

## 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*

**Heirloom Carrot Soup**

harissa | pine nuts | mint

**Roasted Pork Belly**

green garlic | pea vines | Easter egg radish | butter fried brioche

**Carrot Cake Pancakes**

cream cheese | pineapple compote | vanilla

## EASTER CELEBRATION

*Choose One*

**Roasted Beef Tenderloin**

confit potatoes | English peas | morel mushrooms | charred spring onion & black garlic

**Salish Shrimp & Grits**

grits | poached egg | spicy gravy | spring herbs

**Yakima Asparagus and Beecher's Cheddar Quiche**

caramelized onions | crème fraiche | wild arugula | hashed Yukon potatoes

**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

**Raspberry Mousse Panna Cotta**

elderflower gelee | lemon pound cake | pecan streusel

**SALISH**  
LODGE & SPA

