

Easter Menu

\$95 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

Heirloom Carrot Soup

harissa | pinenut | chervil

Molasses Roasted Pork Belly

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

Bananas Foster Crepes

mascarpone | hazelnut | vanilla | rum

EASTER CELEBRATION

Choose One

Grilled Beef Tenderloin

1000 layer potatoes | English peas | morel mushrooms | demi glace

Salish Shrimp & Grits

Anson Mills grits | poached egg | spicy gravy, spring herbs

Yakima Asparagus and Beecher's Cheddar Quiche

caramelized onions | crème fraiche | miner's lettuce | 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

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

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

