

Mother's Day Brunch

Sunday May 14, 2023

10:00am - 3:00pm

\$95 Adults

\$35 Children Ages 6-12

Breakfast Buffet

Chef Prepared Omelets to Order

Smoked Wild Salmon Strata

Banana Walnut French Toast *whipped butter, maple syrup*

Scrambled Mad Hatcher Eggs *applewood smoked bacon, maple link breakfast sausage*

Butter Croissants, Muffins, Breakfast Pastries

Homemade Granola and Yogurt Parfaits

Seasonal Fruit & Berries

Rosemary Fingerling Potatoes

Grand Seafood & Shellfish Bar

Smoked Salmon, Smoked Trout, Marinated Mussels, Spanish Prawns, Oysters

Snow Crab Claws, King Crab Legs, Tuna Poke

Pickled Spring Vegetables & Sweet Onions

Remoulade, Cocktail Sauce, Malt Mignonette, Fresh Lemon

Royal City Ranch Prime Rib

Royal City Prime Rib of Beef *english thyme jus, horseradish crème*

Cured Meat & Artisan Cheese Grazing Station

Local and Imported Cured Meats, Pate & Artisan Cheese

Seasonal Fruits, Mostarda, Pickled Vegetables, Macrina Olive Cracker

Spring Favorites

Roasted Broccolini *golden raisins, hazelnut, lemon & argon oil*

Romaine Hearts *genoa salami, pickled peppers, roma tomatoes, feta, oregano vinaigrette*

Spring Organic Lettuces *early strawberries, pumpkin seed & millet granola, poppy seed dressing*

Baby Spinach *fennel confit, pecans, garden herb vinaigrette*

Lamb Sugo & Duck Confit Cassoulet

Summer Squash, Grilled Eggplant, Parmesan Polenta, Aged Balsamic Vinegar

Wild King Salmon, Coriander-Paprika Crust, Arugula Oil, Lemon Sauce

Grain Mustard Glazed Chicken Breast, Garlic Crème

Grilled Yakima Asparagus

Pommes Robuchon

Saffron Basmati Rice

Chef Torched Crème Brûlée

Vanilla Bean Crème Brulee, French Macarons, Coconut Chocolate Macaroons

Chocolate Mousse-Strawberry Cups

Grand Dessert Buffet

Chef's Selection of Assorted Cakes, Tarts, Donut Wall & Petit Fours

Bakery Fresh Cookies

