

EASTER BRUNCH

Sunday, April 5, 2026

\$95 Adults

\$35 Children Ages 12 & Under

Breakfast Buffet

Chef-Prepared Omelets & Scrambles Made-To-Order

Chicken Apple Sausage

Maple Bacon

Cheese Blintzes, *huckleberry jam*

Crab Cake Benedicts, *dungeness crab, traditional hollandaise*

Frittata, *wild mushrooms, kale, and feta*

Parfaits, *house-made jam, greek yogurt, nut and seed granola*

Mini Muffins & Scones

Seafood & Shellfish Display

Smoked Trout, Tuna Poke, Snow Crab Claws, Poached Wild Prawns, Fresh Shucked Oysters,

Pickled Spring Vegetables, Remoulade, Cocktail Sauce, Mignonette, Fresh Lemon

Chef Carved Meats

Lamb Barbacoa, *mole sauce*

Smoked Prime Rib, *chimichurri, sauce bordelaise*

Warm Rolls & Sweet Cream Butter

Handcrafted Grazing Table

Selection of Cured Meats & Artisan Cheeses

Fresh & Grilled Vegetables & Spreads, Seasonal Fruit Platter, Jams

House-made Focaccia & Crackers

Spring Favorites

King Salmon, *fava bean, castelvetro olives, harissa beurre blanc*

Rabbit Pie, *sherry-braised rabbit ragout in puff pastry*

Vadouvan Vegetables, *roasted cauliflower, grilled squash, carrots, pistachio, dill yogurt*

Whipped Potatoes, *butter, chives*

Spring Salads

Classic Caesar, *romaine hearts, garlic croutons, parmigiano reggiano*

Baby Lettuces, *beets, goat cheese, orange, toasted walnuts, herb vinaigrette*

Poached & Chilled Asparagus, *pickled strawberry, feta, thai basil*

Baby Potato Salad, *celery, green onion, arugula, pecorino romano, black truffle emulsion*

Sweet Tooth

Carrot Cake, Red Velvet Cake, German Chocolate Cake, Fresh Baked Cookies

Build-Your-Own Brownie Sundae, *toppings bar*



Copperleaf
Restaurant & Bar