

EASTER BRUNCH

2023

*Offered at \$49 per guest
Please select one option from each section*

STARTER

Spring Asparagus Crisp

prosciutto, parmesan & fresh asparagus baked in a buttery pastry

Prawn Cocktail gf,

with spiced cocktail sauce & celery

SECOND

Spring Greens Salad v, gf

tossed in lemon-honey vinaigrette, with almond, goat cheese crumbles & strawberries

Clam Chowder

chopped clams with hickory smoked bacon joined in our creamy new England style classic

MAIN

Prime Rib

*Slow roasted & served aside mashed Yukon potato,
grilled vegetables & rosemary au jus*

Smoked Salmon Frittata gf

*In-house smoked fresh salmon, vegetables & goat cheese frittata,
served over hash browns with sour cream & chives*

Spring Garden Penne v

*Fresh spring vegetables sautéed together with garlic in a light butter parmesan sauce.
Flavors of pesto, lemon and balsamic*

Dungeness Crab & Salmon Cake Benedict

*Hand breaded cakes fried & served beneath two poached eggs.
Served with hash browns and finished with hollandaise*

DESSERT

Petite Cheesecake

with strawberry compote

Carrot Cake

Chocolate Mousse

vanilla quenelles & fresh fruit

'gf' signifies gluten free item 'v' signifies vegetarian item

Brunch will be joined by our chocolate chip banana bread & whipped honey butter