



HAPPY
Mother's Day

Spend Mother's Day at BBR and treat Mom to a special Mother's Day Brunch, relaxing Spa Treatment, free bike rentals and complimentary Golf for Mom.

Mother's Day Brunch

Sunday, May 12, 2019 | 11am-4 pm
Ages 5-12 \$16 | Reservations: 541-595-1260

Amuse

MINI COCONUT ALMOND SCONE with white chocolate

Appetizers

(Choice of one)

ROASTED BEET PANZANELLA

Grilled baguette, caramelized fennel, fresh herbs, arugula, warm bacon-dijon vinaigrette

ASPARAGUS TART

Pancetta, gruyere, oven roasted tomato

BAY SHRIMP CROISSANT

Aged white cheddar, watercress, fresh dill

SALMON LOX ON POTATO WAFFLE

Lemon-dill sour cream, shaved red onion, chives

WARM HAZELNUT CRUSTED CHÈVRE

Grilled garlic baguette crostini, grapes, marionberry jam

Entrées

(Choice of one)

ALASKAN HALIBUT OSCAR | \$50

Mashed potatoes, grilled asparagus, herb hollandaise, crab

PAN-SEARED LODGE-SMOKED KING SALMON | \$48

Shaved fennel-citrus salad, tarragon butter sauce, mashed potatoes, baby carrots

LAMB OSSO BUCO | \$43

Lemon gremolata, mashed potatoes, baby carrots

DUCK CONFIT & FINGERLING POTATO HASH | \$39

Fingerling potatoes, melted leeks, roasted red bell peppers, caramelized onion, poached farm eggs, hollandaise

CRAB BENEDICT | \$48

Smoked pork loin, toasted local English muffin, poached farm eggs, hollandaise, fresh dill, crab, lodge potatoes

RANCH STEAK & EGGS | \$46

Grilled 6 oz petit fillet, bacon bourbon jam, 2 farm eggs, lodge potatoes

LEMON BRIOCHE FRENCH TOAST | \$35

Lemon curd, candied pecans, roasted raspberry butter, maple syrup

Dessert

PISTACHIO CRÈME BRÛLÉE

or

MILK CHOCOLATE CHEESECAKE