

TO STAR

Fruits and Berries

Assorted Breakfast Breads

Smoothies | Yogurt and Granola

"House" Gravlox assorted bagels | pickled red onion | dill cream cheese | capers

Chilled Shrimp | Northwest Oysters

cocktail sauce | mignonette | fresh lemon

Golden Beet Salad

arugula | chevre | hazelnut | green goddess dressing

Butter Leaf Salad

sweet corn | citrus | asparagus | grapefruit vinaigrette

Caprese

heirloom tomato | mozzarella | avocado | balsamic

ENTRÉES

Mediterranean Frittata

sun dried tomato | spinach | feta cheese

Red Velvet Pancakes

strawberry syrup | whipped cream | mint

Chicken and Spring Vegetable Ragout grilled chicken | asparagus | buttermilk biscuit

Rockfish Picatta lemon | capers | orzo

SIDES

Bacon | Sausage | Smashed Red Potato

CARVING STATION

Herb Crusted Prime Rib Lavender Honey Glazed Ham

EGGS BENEDICT BAR

Poached Eggs

Choice of: crab cake, sliced ham or avocado english muffins | smoked hollandaise sauce

SWEETS

Assorted Pastries from our Bake Shop

Our Culinary Team is happy to accommodate any dietary restrictions | 20% gratuity will be added to parties of 6 or more *Consuming raw or undercooked meat | seafood | poultry or eggs may increase the risk of foodborne illness. | 4/17/2024