

Mother's Day Brunch

SUNDAY, MAY 10 | 10AM - 2PM ADULTS | \$62 | KIDS UNDER 10 | \$18

DISPLAYS

Fruits & Berries

Fresh Juice Bar | GF/DF

Yogurt & Lodge Granola | GF

Avocado Bagel Crisps

Chilled Seafood Platter

shrimp | oysters | ahi | cocktail sauce | mignonette | lemon

SALADS

Roasted Beet | GF

arugula | spinach | chevre | citrus | hazelnut dressing

Butter Leaf | GF/DF

asparagus | carrot | cranberry | almond | champagne vinaigrette

MAIN COURSE & SIDES

Caprese Frittata

heirloom tomato | basil | mozzarella | balsamic reduction

Red Velvet Pancakes

strawberry-mint syrup | chantilly

Roasted Mary's Chicken | GF/DF

squash | sweet corn | bell pepper | fennel

Smoked Steelhead | GF/DF

dill | dijon | caper | lemon

SIDES

Roasted yams | GF

Pepper Bacon, Chicken Sausage & Black Bean Patties | GF/DF

CARVING STATION

Herb Crusted Prime Rib | GF

horseradish | onion jus | chimichurri

Country Ham | GF/DF

lavender-honey glaze | stone ground mustard

ASSORTED FRESH BAKERY OFFERINGS

reservations required
541.595.1260

Unsigned credit card slips will be closed out at the end of service with a 20% gratuity automatically added. Checks can only be itemized on three separate checks. Payment can be divided equally as many times as needed. Thank you for understanding. 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 food-borne illness. 03.23.26