



Mother's Day

B R U N C H

MAY 12TH, 2019 | 9:30AM – 2:30PM

ADULTS \$52 | SENIORS \$46 | KIDS (6-12) \$20 | 5 & UNDER FREE

Champagne Mimosas, Starbucks Coffee & Orange Juice included

BREAKFAST STATION

Fluffy Cage Free Scrambled Eggs, Chive (V, GF)
Crème Fraiche Potatoes, Tillamook Cheddar (V, GF)
Yakima Apple Crepes, Raspberry Coulis (V)
Corned Beef Hash (GF, DF)
Smoked Applewood Bacon (GF)
Spicy Pork Sausage
Assorted Breakfast Pastries

OMELET & WAFFLE STATION

Fresh Made Belgian Waffles
Berry Compote, Crème Chantilly, Maple Syrup
Omelet Toppings Cage-Free Egg or Egg White, Tillamook Cheddar,
Diced Red Pepper, Chorizo, Bacon, Tomato, Mushroom, Jalapeño,
Green Onion, Spinach, Salsa

HOT SAVORY

Pan Seared Chicken Breast, Wild Mushroom Demi (GF, DF)
Alaskan Halibut, Citrus Chardonnay Sauce (GF)
Three Cheese Tortellini Primavera, Mornay Sauce
Wild Rice Pilaf, English Peas, Sweet Corn (VG, V, GF, DF)
Rosemary Roasted Yukon Gold Potatoes (VG, V, GF, DF)
Charred Rainbow Carrots & Baby Squashes (VG, V, GF, DF)

CARVING STATION

Slow Cooked Prime Rib of Beef Rosemary au jus & Crème Fraiche
Horseradish (GF)
Smoked Honey Dijon Bone-In Ham Pineapple-cranberry Chutney, Honey
Stone Ground Mustard (GF, DF)
Herb Crusted Rack of Lamb Cilantro Chimichurri (GF, DF)

SEAFOOD BAR

King Crab Claws, Black Garlic Butter
Jumbo Prawns, Horseradish Cocktail Sauce
Penn Cove Mussels, Lemon, Spicy Aioli

Pacific Oysters (GF, DF), Classic Mignonette
Smoked Salmon Cream Cheese, Capers, Diced Red Onions, Bagels

SALADS, CHEESE, BREAD, SOUP & FRUIT DISPLAY

Fresh Sliced Fruit Platter, Watermelon, Honeydew, Cantaloupe, Pineapple,
Grapes, Kiwi, Seasonal Berries (VG, V, GF, DF)
Artisan Cheese Board, Imported & Domestic Cheese, Rustic Crostini,
Gourmet Crackers (V)
House Salad, Mixed Greens, Watermelon Radishes, English Cucumber,
Cherry Tomatoes, House Made Croutons, Tillamook Cheddar, Shaved Parmesan,
Balsamic Vinaigrette, Ranch Dressing, Caesar Dressing
Yakima Red & Golden Apple Salad, Candied Walnuts (V, GF)
Caprese Salad, Heirloom Tomatoes, Fresh Mozzarella, Torn Basil, Basil Pesto,
Balsamic Glaze (V, GF)
House-Made Northwest Seafood Chowder
Heirloom Tomato Bisque (V, GF)
Macrina's Assorted Dinner Rolls & Assorted Artisan Breads

KID'S CORNER

Popcorn Shrimp, House BBQ Sauce (GF)
Crispy Chicken Tenders, House Ranch Dressing
Thick Cut Pepperoni & Four Cheeses Pizza
Mac & Five Cheese (V)
Steamed Sweet Corn & English Peas (V, GF)
Freshly Baked Assorted Cookies
Chocolate Dipping Station: Melons, Strawberries, Marshmallows, Apple
Wedges, Bananas, Pretzel Sticks, Lemon Bars, Blondies, Rice Crispy Bites

CHOCOLATE FOUNTAIN

Chocolate Fountain: Fresh Fruit, Marshmallow, Madeline, Rice Crispy Bites
Variety of Cakes, Pies, Cookies, Northwest Berry Cobbler
with Vanilla Sauce

Reservations required, please call 425-455-0797.