

# Easter Brunch

\$55 adults, \$16 children 10 & under  
includes non-alcoholic beverages

8am-2:00pm

## COLD

Mixed Green Salad  
Caesar Salad  
Beet Salad

Fresh Fruit  
Hood Canal Oysters  
Poached Prawns

Lox  
Antipasti  
Cheese Plate

## HOT

Eggs Benedict  
Bacon & Sausage  
Biscuits & Sausage Gravy  
Steel Cut Oatmeal with Brown Sugar & Fruit Preserve Upon Request

Hood Canal Clams  
Breakfast Potatoes  
Banana Bread French Toast

Sautéed Garlic-Herb Prawns  
Gnocchi Roasted Tomatoes & Basil  
Tomato Soup

## RAW BAR

Oysters on the Half Shell  
Sushi with Shiitakes & Local Watercress

Tempura Vegetable  
Spicy Ahi Tuna Sushi with Jalapeño Tobiko

## CARVING STATION

Slow Roasted Prime Rib / Porchetta / Salt Baked Steelhead

## CREPES

Chocolate Hazelnut, Grand Marnier & Huckleberry Mascarpone

## OMELETTES

Assorted Meat, Cheese & Vegetables

## SWEET

Sour Cream Coffee Cake  
Carrot Cakes  
Chocolate Croissants  
Almond Croissants

Muffin Tops  
Sugar Cookies  
Citrus Flan with Salted Caramel  
Red Velvet Cake Pops

Chocolate Mousse Cups  
Torte Petit Four  
Chocolate Dipped Strawberries

**ALDERBROOK**  
RESORT & SPA

*Live Life, Love Food*

Executive Chef Ben Jones  
Executive Sous Chef Adam Hagen  
Sous-Chef Jeramy Moulder

April 2018