

Mother's Day Brunch

\$55 adults, \$20 children 10 & under
includes non-alcoholic beverages
8am-2:00pm

Garde Manager

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|-------------------------|--------------------|
| Mixed Green Salad | Hood Canal Oysters |
| Caesar Salad | Poached Prawns |
| Beet Salad | Lox |
| Fresh Fruit and Berries | Antipasti |
| Sushi Bar | Cheese Plate |
| Assorted Smoothies | |

HOT

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| Eggs Benedict | Hood Canal Clams |
| Bacon & Sausage | Roasted Garlic and Tomato Pan Roasted King Salmon |
| Banana Bread French Toast | |
| House-Made Biscuits & Sausage Gravy | |
| Breakfast Potatoes | |
| Steel Cut Oatmeal with Brown Sugar & Fruit Preserve Upon Request | |

CARVING STATION

Thyme Roasted Beef Tenderloin Ala Oscar
Smoked Turkey Breast

OMELETTES

Assorted Meat, Cheese & Vegetables

RISOTTO

English Pea Risotto, Parmesan Bowl

SWEET

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|------------------------|--|
| Sour Cream Coffee Cake | Citrus Flan with Salted Caramel |
| Carrot Cake | Red Velvet Cake Pops |
| Chocolate Croissants | Chocolate Mousse Cups |
| Almond Croissants | Mixed Berry Short Cake, Blue Ox Cream Anglaise |
| Muffin | Chocolate Dipped Strawberries |

ALDERBROOK
RESORT & SPA

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

April 2018