

Easter BRUNCH

I

Breakfast Pastries

Assorted Pastries with House Made Jams & Jellies

II

Fruit & Granola Parfait

Seasonal Fruit layered with Yogurt and House made Granola Topped with Fresh Berries

III

Traditional Eggs Benedict

Pembina Back Bacon with Poached Eggs on a Grilled English Muffin

OR

Mushroom Florentine Omelet

3 Egg Omelet with Sautéed Mushrooms, Wilted Spinach and Emmental

OR

Pork Cutlet

Breaded Pork Cutlet Served with Bacon Seared Brussel Sprouts, Glazed Carrots,
Mashed Potato and Topped with Sautéed Oyster Mushrooms

OR

Steelhead Trout

Pan Seared Steelhead Trout Served with Herb Roasted Baby Potatoes,
Seasonal Vegetables and Béarnaise

IV

Family Style Dessert

Inn Made Sweets, Assorted Squares, & Truffles

\$44.95

Taxes & Gratuity not Included