



CEDARBROOK
LODGE

MOTHER'S DAY BRUNCH

Sunday, May 12th, 2019

11:00AM ~ 3:00PM

Breakfast Buffet

Chef Prepared Omelets to Order
Smoked Wild Salmon Strata
Scrambled Mad Hatcher Eggs, Applewood Smoked Bacon & Maple Link Breakfast Sausage
Butter Croissants, Muffins, Fruit Danishes
Homemade Granola and Yogurt Parfaits

Grand Seafood & Shellfish Buffet

Smoked Salmon, Smoked Sturgeon, Marinated Mussels, Snow Crab Claws, Spanish Prawns, King Crab Legs
Kippered Smoked Oysters & Scallops, Pickled Spring Vegetables & Sweet Onions,
Remoulade, Cocktail Sauce, Malt Mignonette and Fresh Lemon

Artisan Carved Meats

Painted Hills Prime Rib of Beef, English Thyme Jus, Horseradish Crème
Honey & Bourbon Glazed Tails & Trotters Ham, Apricot Mostarda

Stazione di Pasta

Made to Order Pastas & Risotto
Linguini, Spaghetti, Penne Pasta, Saffron Risotto, Parmigiano Risotto
Marinara Sauce, Clam Sauce, Herb-Goat Cheese Sauce
Asparagus, Mushrooms, Sausage, Roasted Chicken, Rock Shrimp, Spinach, Spicy Peppers, Radicchio
Toasted Walnuts, Basil Pesto, Lemon, Parmigiano, Gorgonzola

Spring Favorites

Roasted Broccoli, Golden Raisins, Hazelnut Dukkha, Lemon & Argon Oil
Romaine Hearts, Genoa Salami, Pickled Peppers, Roma Tomatoes, Feta, Oregano Vinaigrette
Spring Organic Lettuces, Early Strawberries, Pumpkin Seed & Millet Granola, Candied Lemon Poppy Seed Dressing
Tropical Fruit Salad, Toasted Coconut, Dark Chocolate, Greek Yogurt Dressing
Baby Spinach, Fennel Confit, Candied Pecans, Garden Herb Vinaigrette

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Summer Squash, Grilled Eggplant, Parmesan Polenta, Aged Balsamic Vinegar
Willowood Farm's Braised Cabbage Choucroute, Pure Country Pork Sausages, Ham & Duck Confit
Grilled Salish Sea Wild Salmon, Coriander-Paprika Crust, Arugula Oil, Charred Lemon
Grain Mustard Glazed Chicken Breast, Ebey's Prairie Cassoulet, Asparagus, Garlic Crème
Anderson Ranch Lamb, Grilled Yakima Asparagus, Mint Pesto

Chef Torched Crème Brûlée

Vanilla Bean, Hazelnut, Chocolate, Baileys
Graham Cracker Shortbread Cookies, Toasted Meringue & Cinnamon Marshmallows
Chocolate-Pistachio Mousse, Blood Orange-Vanilla Mousse

Grand Dessert Buffet

Chef's Selection of Assorted Cakes, Tarts, Chocolate Donuts & Petit Fours
Bakery Fresh Cookies

\$70 ~ Adults

\$30 ~ Children ages 6-12