



## Mother's Day Brunch



Display of Seasonal Whole and Sliced Fruits, Berries, Local Blackberry Honey, Samish Bay Labneh Yogurt  
Cheese

Hibiscus & Allspice Poached Pears and Dried Figs

House Made Granola w/ Organic Milks

Nim's Pumpkin Cranberry Breakfast Bread, Rhubarb Ginger Scones, and Cinnamon Twists

Toast Station of Dave's Killer Breads and Bagels with Hope Mountain Farms Organic Preserves and Jams

Local Bavarian Bakery Rolls

Non GMO Steel Cut Oat Porridge w/ Maple Macerated Berries (GF) (V)

Shaved Asparagus Salad w/ Fennel, Arugula, Radish, Strawberries, Chives, Crushed Pistachios, Feta Vinaigrette  
& Pomegranate Molasses (GF) (VEG)

Organic Butter Lettuce, Roasted Beets, Fresh Fava Beans, Avocado, Orange, Pickled Shallots, Mint, Parsley,  
Tahini Ginger Dressing (GF) (V)

Bluebird Grains Einkorn Farro w/ Perline Mozzarella, Cucumber, Lacinato Kale, Basil, Roasted Tomato  
Vinaigrette & Aged Balsamic (VEG)

Organic Deviled Madhatcher Eggs w/ Smoked Paprika & Crispy Leeks (GF) (V)

Sustainable Peel N' Eat Old Bay Spiced Shrimp w/ Cocktail Sauce (GF)

Fresh Oysters on the half shell from Hama Hama Oyster Farm w/ Rhubarb Mignonette & Lemon (GF)

Thai Marinated Lobster & Crab Salad w/ Toasted Jasmine Rice & Belgian Endive (GF)

House Smoked 5 Spice Trout (GF)

Selection of NW Cured Meats & Cheeses w/ Dried Fruit Mostarda, Rosemary Crackers, Spice Roasted Nuts &  
Seeds



Cherry Wood Smoked Bacon (GF)

Kingfisher Made Maple & Apple Turkey Sausage Patties (GF)

Cajun Andouille Sausage (GF)

Madhatcher Farms Organic Scrambled Eggs w/ Hope Mt. Farms Sprouts & Shoots (GF) (VEG)

No Crust Mini Tofu Quiche w/ Morel Mushrooms, Caramelized Onion, Spinach & Herbs (GF) (V)

Prosciutto, Artichoke, Chard & Gruyere Savory Bread Pudding

Cacio e' Pepe New Red Potatoes w/ Pecorino Romano, Fresh Cracked Black Pepper, California Olive Oil, Chives  
& Parsley (GF) (V)

Roasted Heirloom Cherry Tomatoes & Portabellas w/ Fresh Basil Pesto (GF) (VEG)

Strawberry & White Chocolate Waffles w/ Strawberry & Huckleberry Compote (VEG)

Coconut Orange French Toast w/ Cinnamon Plumped Golden Raisins (VEG)

Upper Dry Creek Ras El Hanout Grilled Lamb T-Bone Chops w/ Fire Roasted Green Chili Tzatziki (GF)

Chermoula Roasted Alaskan Halibut w/ Charred Citrus & Verjus Emulsion (GF)



Nim's Assortment of Mini Desserts, Custards, and Pies

Grounds for Change Coffee, Choice Teas and Assorted Juices

Dried Fruit Biscotti