

\$55 per person not including gratuity or tax, \$20 per guest under 12 years old*

Seatings at 11am, 12:30pm & 2pm

Reservations strongly recommended: Call 509.548.6344 ext. 300 or Opentable

Buttermilk Pancakes with Maple Syrup & Lemon Butter

Assorted Fresh Fruit

Cinnamon French Toast with Pure Maple Syrup, Butter & Sea Salt

Scrambled Eggs with Cream Cheese & Spring Onions

Roast Potatoes, Garlic, Mirepoix & Peppers

Smoky Bacon & Sausage

Artisan Greens, Caesar Salad with Assorted Toppings

Roasted Carrots & Asparagus with Pomegranate Molasses & Thyme

Hearth Fired Margherita Pizza prepared with Carin Spring Mill Flour, Marinara, Fresh Pulled Mozzarella, Basil, Olive Oil, Sea Salt

Carved Smoked Ham with Blackberry Merlot Jam, Toasted Bosket Bakery Bread

Poached Pacific Shrimp Cocktail, Black Pepper Cocktail, Lemon

Potlatch Roast Wild Salmon & Horseradish Spiked Marmalade

Layered Chocolate Cake, Honey Butter Frosting, Chocolate Sauce & Berry Compote

Specialty mocktails & cocktails, beer, wine, and mimosas available for purchase