

Copperleaf Restaurant

Easter Brunch

Sunday, April 1, 2018

11:00am - 3:00pm

Adults \$70

Children (ages 6-12) \$30

BREAKFAST BUFFET

Chef Prepared Omelets to Order
Traditional Eggs Benedict, Hollandaise
Scrambled Mad Hatcher Hen Eggs, Applewood Smoked Bacon, Maple Breakfast Sausage
Butter Croissants, Muffins, Fruit Danish
Homemade Granola, Yogurt Parfaits

GRAND SEAFOOD BUFFET

Smoked Salmon, Marinated Mussels, Snow Crab, Alaskan Prawns, King Crab Legs
Hard Boiled Eggs, Salted Capers, Sweet Onions, Cocktail Sauce, Fresh Lemon

CHEF CARVED MEATS

All-Natural Prime Rib, Au Jus, Horseradish Crème
Olive-Crusted Leg of Lamb, Roasted Shallot Chimichurri

HAND CRAFTED PASTAS & ARTISAN FLATBREADS

Made-to-Order Pasta
Selection of Seasonal Vegetables, Grilled Chicken, Marinated Prawns, Assorted Sauces, Fresh Herbs
Seasonally Inspired Flatbreads, White Cheddar Mac & Cheese, Orzo Clam Scampi

SPRING FAVORITES

Classic Caesar, Romaine Hearts, Garlic Toast, White Anchovy Dressing
Yakima Asparagus, Toasted Cashews, Richter Farm Rhubarb, Truffle Vinaigrette
English Peas, Salumi Pancetta, Wild Arugula, Fresh Mozzarella, Basil Pesto
New Potato Salad, Hard Boiled Hen Egg, Celery Branch, Pickled Onion, Grain Mustard Emulsion
Olive Oil-Roasted Young Beets, Goat Cheese, Butter Lettuce, Naval Orange

~

Pistachio-Crusted Salmon, Charred Lemon, Marinated Fennel, Upland Watercress
Herb-Roasted Chicken Breast, Haricot Verts, Foraged Mushrooms, Crispy Shallots, Garlic Crème
Bourbon Brown Sugar-Glazed Pork Tenderloin, Braised Cabbage, Wenatchee Apples, Creamy Polenta
Anderson Ranch Lamb Navarin, Roasted Carrots, Confit Potatoes, Garden Herbs
Eggplant Parmesan, Heirloom Tomato Coulis, Baby Summer Squash, Extra Virgin Olive Oil

SNOQUALMIE ICE CREAM BUFFET

Nuts, M&M's, Cookies, Sprinkles, Cherries, Whipped Cream, Marshmallows
Chocolate, Caramel, Strawberry Sauce

GRAND DESSERT BUFFET

Chef's Selection of Assorted Cakes, Tarts, Chocolates, Petit Fours
Cookies, Brownies