

# Copperleaf Restaurant

## Mother's Day Brunch

Sunday, May 13, 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, English Thyme Jus, Horseradish Crème  
Honey-Roasted Smoked Ham, Apricot Mustarda

### **HAND CRAFTED PASTAS & ARTISAN FLATBREADS**

Made-to-Order Pasta  
Selection of Seasonal Vegetables, Grilled Chicken, Marinated Prawns, Assorted Sauces, Fresh Herbs  
Seasonally Inspired Flatbreads, Salami Pancetta Carbonara, Lobster Orzo Mac & Cheese

### **SPRING FAVORITES**

Red Oak Leaf Lettuce, Marinated Strawberries, Sunflower Granola, Lemon Poppy Seed Emulsion  
Grilled Romaine Hearts, Genoa Salami, Pickled Peppers, Feta Dill Vinaigrette  
Roasted Broccolini, Golden Raisins, Marcona Almonds, Smoked Shallot Dressing  
Early Summer Melon Salad, Toasted Cashews, Greek Yogurt, Thai Basil  
Wild Arugula, Baby Fennel, Green Garbanzo Beans, Garden Herb Oil

~

Grain Mustard-Glazed Chicken, Roasted Garlic Potato Purée, English Pea Crème  
Columbia River Pastrami-Spiced Salmon, Upland Watercress, Caper-Dill Glaze, Charred Lemon  
St. Helens Petit Tenderloin, Creamed Spinach, Marinated Artichokes, Roasted Garlic Jus  
Anderson Ranch Lamb, Grilled Yakima Asparagus, Cipollini Onions, Foraged Mushrooms  
Eggplant Parmesan, Summer Squash, San Marzano Tomatoes, Aged Balsamic Vinegar

### **THEO'S HOT CHOCOLATE FOUNTAIN**

Seasonal Fruits, Homemade Marshmallows, Assorted Brownies

### **GRAND DESSERT BUFFET**

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