

Mother's Day Brunch

\$75++ adult / \$30 kids (ages 5 - 12 | Under 5 complementary)
columbia tower club, may 9, 2021

for the table

shareable starters

TODAY'S OYSTERS, PRAWNS, SNOW CRAB, KING CRAB
FRESHLY BAKED ASSORTED PASTRIES, SCONES & MUFFINS
MINIATURE ELLENOS YOGURT GRANOLA BERRY PARFAIT
POTATO & SMOKED SALMON ROSTI

shareable sides

BACON, PORK SAUSAGE
GRILLED PEACHES & TOMATO SALAD
CREAMED SPINACH AU GRATIN

main course

choose one

All egg dishes are served with roasted fingerling potatoes & buttermilk-ranch tossed spring salad

DUNGENESS CRAB "BENEDICT"

6 oz crab cake, poached eggs, citrus hollandaise, english muffin

CLASSIC BENEDICT

poached eggs, citrus hollandaise, english muffin

ROASTED ONION + BACON QUICHE

guryere, ham, baby spinach

VANILLA RHUBARB PANCAKES

raspberry compote, vanilla-marscapone gelato, washington maple syrup

CHOCOLATE STRAWBERRY FRENCH TOAST

thick cut brioche, chocolate ganache, champagne poached strawberries

WILD MUSHROOM & LOBSTER LASAGNA

morels & chantarelles, herbed bechamel, english peas, green onion

chef stations

omelets station

BUILD YOUR OWN OMELET

THE PROTEIN:

dungeness crab, smoked salmon
pork sausage, crispy bacon
chicken sausage, ham, prawns

THE TOPPINGS :

baby spinach, cherry tomato, mushrooms
green asparagus, caramelized onions
roasted yellow & red peppers

THE CHEESE :

cheddar, mozzarella, provolone
swiss, goat cheese

carving station

ALASKAN HALIBUT WELLINGTON

clam beurre blanc

SNAKE RIVER FARM FILET MIGNON

herb & coriander crusted
bone marrow au jus

something sweet

ASSORTED MINIATURE DESSERTS

LEMON BOATS

CAKE TRUFFLES

CHOCOLATE TANGERINE ROYALS

TIRAMISU CANNOLI

CAKE POPS

SEASONAL TARTS

FRUIT TARTS

CHOCOLATE ESPRESSO CUPCAKES

RED VELVET CREAM CHEESE

CUPCAKES

CARROT CUPCAKES

NEW YORK STYLE CHEESECAKE

LEMON & BERRY TARTS

SUGAR COOKIES

GELATO BAR

customize your gelato with your favorite toppings.

This attended station will delight every sweet tooth!

mimosas, \$90 each

BUBBLES TOPPED WITH YOUR CHOICE OF:
MANGO
CLASSIC ORANGE JUICE
RUBY RED GRAPEFRUIT
WHITE PEACH BELILINI

bloody mary's, \$90 each

BACON BLOODY MARY
SRIRACHA
CLASSIC

wine by the bottle

MATTHEWS SAUVIGNON BLANC, \$40
DELLILLE D2, \$50

bubbles by the bottle

LUNETTA PROSECCO, \$30
FAIRE LA FETE, \$30
FAIRE LA FETE ROSE \$36