



Easter Brunch

Two Courses
\$15.95

Three Courses
\$19.95

Opening Act

Champagne Scallop Bisque
Tarragon Chantilly

Crab Fondue
Assorted Crackers

Smoked Salmon Blinis
Chive and Horseradish
Whipped Cream

Tropical Fruit Martini
Drizzled with Elderberry Syrup

Roasted Game Hen Consommé
Mushroom, Roasted Beet
and Basil Garnish

Headliners

Smoked Trout Frittata
Smoked Trout, Potatoes and Onion,
Bound with Eggs,
Topped with Crème Fraiche

Cinnamon Swirl Waffle
Nutmeg and Brown Sugar
Whipped Butter
and Pure Maple Syrup

Classic Eggs Benedict
Poached Eggs, Canadian-style Bacon
and Hollandaise Breakfast Potatoes

Petite Crab Cakes
Two Cakes, Lyonnais Potatoes,
Chef's Vegetables,
Tomato Citrus Coulis

Huevos Rancheros
Green Chili with Roasted Pork,
Two Fried Eggs, Tortilla Strips
and Queso Fresco

Salmon Printanier
Pan-seared Filet of Salmon,
Spring Vegetable Ragout
Topped with Cilantro Lime Butter

Eggs and Hash
Two Poached Eggs
on Butternut Squash Hash
with a Champagne Vinaigrette

Shrimp Linguini
House-made Pasta, Sautéed with
Tomato, Spinach and Garlic,
Topped with Grilled Shrimp

Maple Bourbon Quail
Grilled Frisse, Orange Segments
and Toasted Pecans

Duck Confit
Roasted Root Vegetables and a Red
Wine Jus

Brie and Apple Grilled Cheese
Sourdough Bread,
Brie, Apples and Tomato Jam,
Served with Sweet Potato Chips

For an Encore

Marinated Berries with Palmier
Assorted Seasonal Berries
Topped with Chantilly Cream
Accompanied by a Crisp Cookie

Apple Galette
Classic Apple Tart with Whipped
Cream

Profiteroles
Filled with Hazelnut Cream
and Topped with Hershey's Chocolate

Crème Brule
Dark Chocolate

Libations

Sparkling Wine

Mimosa
\$7

Pomegranate Mimosa
\$7

Roederer Estate Brut, Anderson Valley
\$15 glass

Mumm Cuvee Napa Rose
\$15 glass

White Wine

14 Hands Chardonnay
\$10

Estancia Pinot Grigio
\$8.50

Red Wine

Hogue, "Genesis", Merlot
\$10

A by Acacia, Pinot Noir
\$12

Ravenswood Vintners Blend Zinfandel
\$8

Wyndham Estates Bin 555 Shiraz
\$9

***Hershey Lodge Signature
Chocolate Martini***

(and you get to keep the Hershey Lodge Logo Martini
Glass)

\$13

Draylands Sauvignon Blanc
\$8