

# URBAN FARMER EASTER 2017

*\$59/adult \$22/children 10 and under*

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## DEVEILED EGGS

### TRADITIONAL

candied bacon

### RED PEPPER & ASPARAGUS

### DUNGENESS CRAB

candied fennel

## CHILLED

### AGAVE SCENTED FRUIT SALAD

### VANILLA PANNA COTTA

almond granola

### CITRUS CURED & SMOKED FISH

steelhead, snapper, shrimp

### BREAKFAST BREADS

Danish, muffins, coffee cake  
gluten free options

## HOT

### FRENCH TOAST BAR

Bourbon bananas,  
candied pecan, blueberry  
preserves, maple, foietella,  
honey and orange mascarpone

### APPLE-WOOD BACON

### CHICKEN CHERRY SAUSAGE

### HOME FRIES

caramelized onion, ancho

## SOUP & SALAD

### RIGATONI

sugar peas, fennel,  
lemon confit

### TOMBO TUNA NICOISE

French beans

### TENDER GREENS

sherry vinaigrette, baby carrots

### CAULIFLOWER & MANCHEGO

### BISQUE

harissa

## CHEESE & CHARCUTERIE

### HOUSE CHARCUTERIE

house pickles, sea salt  
crackers

### ARTISANAL CHEESE

fruit preserves

## OMELET & BUILD YOUR OWN BENEDICT STATION

Ham

Smoked Salmon

Spinach

Asparagus

Mushroom

Cured Tomato

Bacon

Roasted Peppers

Bernaise

Choron

## SLOW ROASTED

### PIEDMONTESE BEEF BRISKET

### NORTHWEST BLACK COD

tamari butter

### CHEDDAR POPOVERS

## CHILDREN'S STATION

### CHICKEN FINGERS & FRIES

### HAZELNUT BUTTER, BANANA & HONEY SANDWICHES

### TURKEY & CHEDDAR PANINI

### FOUR CHEESE MACARONI

## DESSERT

Carrot Cake

Orange Vanilla Creme Brulee

Almond Criossant

Chocolate and Dulce de Leche  
Macaroons

Rhubarb Ginger Frangipan  
Tarts

Chocolate S'mores Tarts

Fresh Berry Trifle

Lemon Angel Food Cake

Espresso Cheesecake

Mini Huckleberry Muffins

Mini Gluten-Free Lemon Poppy  
Muffins

**MATT CHRISTIANSON**, executive chef