

Skamania Lodge

Father's Day Brunch

Sunday, June 20th 2010

9am- 2:15pm

starters

- assorted terrines, pates, and smoked sausages-
- salmon lox with cream cheese bagels, capers and onions-
- dungeness crab and shrimp, with mignonette, cocktail sauce and remoulade-
- assorted local smoked fish with condiments-
- goat cheese with tapenade & toasted garlic, grilled pita bread-
- steamed prawns with lemon & cocktail sauce & oyster shooters-
- fresh cantaloupe, honey dew, watermelon, pineapple & strawberries-
- imported and domestic cheeses-

salads

- caesar salad-
- summer organic greens with assorted dressings-
- pasta salad with artichokes, peppers, olives, and roasted garlic-
- harvest salad-
- marinated tomatoes & fresh buffalo mozzarella with basil & extra virgin olive oil-
- green bean salad with with roasted crimini mushrooms and Oregon blue cheese-
- summer grilled vegetable antipasto salad-

carving station

- slow roasted prime rib with herb au jus-
- traditional potlatch salmon with chipotle aioli & remoulade sauce-
- smoked ham with pineapple currant sauce-
- assorted breakfast sausage & smoked bacon-

omelet station

- made to order by a uniformed chef
- shrimp, ham, green onions, cheddar cheese, salsa-

entrees

- stuffed chicken breast florentine filled with spinach, feta cheese and sundried tomatoes-
- sesame crusted roasted pork loin with sun dried cherries, pistachios and braised cabbage-
- vegetarian quiche-
- beef pot pie with pearl onions, mushrooms, green peas and tillamook cheddar dumplings-
- scallop, shrimp and crab au gratin-
- cheese blintzes with fruit marmalade-
- penne pasta alfredo with prosciutto, forest mushrooms, shallots, and kefalotiri cheese-
- fresh seasonal vegetables with honey dill butter-
- steamed crushed red potatoes with sour cream chives and three year old aged gouda-

pastries

- assorted pastries, cakes, pies, cobblers, cookies, strudel-
- cheese cakes, short cakes with berries-
- chocolate éclairs, strawberries dipped in chocolate-
- crème brule, cobblers, profiteroles, kataifi in phyllo-
- seasonal berries sabayon-

Adults: \$41.95 Children 7-12: \$20.95 Children under 7: \$9.95