Skamania Lodge

FATHER'S DAY BRUNCH

Sunday, June 15th 2008

9AM- 2:30PM

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-
-grilled potato salad with fresh tuna, chive & pepper vinaigrette-
-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

-beef pot pie with pearl onions, mushrooms, green peas and tillamook cheddar dumplings-
-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-
-scallop, shrimp and crab au gratin-
-cheese blintzes with fruit marmalade-
-penne pasta alfredo with prosciutto, forest mushrooms, shallots, and kefalotiri cheese-
-green beans, julienne carrots marsala with fresh 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: $38.95 CHILDREN UNDER 12: $18.95 4 TO 7 $11.95