

Join us  
*Easter Brunch*  
*Sunday, April 1, 2018*

**OUR EASTER MENU**

- Muffins, Sweet Breads & Monkey Bread (V)
- Selection of Seasonal Diced Fruit (VIGF)
- Traditional Deviled Eggs & Candied Bacon
- Pepper Jelly Deviled Eggs
- House-Smoked Alaskan King Salmon with Dill Cream Cheese, Artisan Crackers, Oven-Roasted Tomatoes & Pickled Sweet Onions
- House Granola & Yogurt Parfait Station with Assorted Fruit, Candied Walnuts, and Fruit & Berry Preserves (V)
- Traditional Omelette Station with Assorted Breakfast Meats, Shrimp, Crab, Cheese, and Fresh Vegetables (VIGF)
- Chef-Attended Pasta Station including Penne, Fettucini, Alfredo, Marinara, Shrimp, Crab, Chicken and Appropriate Accompaniments
- Vanilla French Toast with Maple Syrup & Whipped Butter (V)
- Buttermilk Biscuits with Chorizo Gravy
- Classic Eggs Benedict with Canadian Bacon
- Scrambled Eggs with Cheddar & Herbs, Link Sausage, and Brown Sugar Bacon
- Potatoes O'Brien with Sweet Bell Pepper & Onions (VIGF)
- Organic Baby Greens Salad with Carrot Curls, Sunflower Seeds & Fresh Berries, Buttermilk Ranch Dressing, and Champagne Vinaigrette
- Baby Spinach with Apple Crisps, Maple Sherry Vinaigrette, and Honey & Dijon Vinaigrette
- Farmhouse Caesar Salad with Croutons, Oven-Roasted Tomatoes, and Parmesan Reggiano
- Ginger Coconut Carrot Soup (VIGF)
- Spring Vegetable & Fontina Tart (V)
- Roasted Portabella & Bell Pepper Penne Pasta with Vegetarian Meatballs
- Moroccan Spiced Roasted Trio Carrots with Balsamic & Honey
- Classic Green Beans with Sliced Almonds & Butter
- Yukon Mashed Potatoes with Roasted Shallot Pan Gravy (VIGF)
- Coffee Crusted Pacific Wild Salmon with Stone Fruit Mostarda (GF)
- Stuffed Chicken Breast with Wild Mushrooms and Brie (GF)
- Garlic & Herb Cast Roasted Prime Rib with Red Wine & Thyme Au Jus, and Horseradish Cream
- Carved Brown Sugar & Mustard Glazed Pit Ham with Mustard Apple Jus (GF)
- Assorted Tartlets, Salted Carmel Truffles, Layered Cakes, Crème Brûlée, and Assorted French Macarons

V=Vegetarian | GF=Gluten Free

**RESERVATIONS REQUIRED**  
**PLEASE CALL 509/524.5139**

**9:30 AM - 2:00 PM**

THE MARCUS WHITMAN

ADULTS \$33.95 | SENIORS \$27.95 | CHILDREN (6-12) \$18.95 | 5 & UNDER - FREE

6 West Rose Street, Downtown Walla Walla, WA